



PODERE TERRENO

ALLA VIA DELLA VOLPAIA

Podere Terreno alla Via della Volpaia

Chianti Classico Podere Terreno 2019

Italien > Toskana > Chianti Classico

Trocken, Rot, Stillwein

100% Sangiovese

Vinification: selective Picking grapes , whole berry destemming, fermented in temperature controlled stainless steel tanks for 2-3 weeks, pump-over and delestage throughout the fermentation. Aging: 6 months in wood barrel (25 Hl) 6 months in concrete tanks. 3-months in bottles. Bottled: in december, 24,2020
Colour: Intense ruby red Palate: small red fruit flavour. Nice structure with elegant finesse and lingering finish

Über uns

“Podere Terreno ” is an oasis of tranquility in the heart of Chianti Classico area. The estate situated in Radda in Chiant on the Volpaia hill above the Pesa valley at an altitude of 350-400 m.a.s.l., has an ancient stone house surrounded by vineyards, olive trees and oak woods. Today is a boutique winery with six hectares of vineyards and a farmhouse activity thirty years old. Among the varieties grown there are Sangiovese(95%),Colorino, Merlot, Canaiolo. We produce a typical terroir wines in very limited quantity of bottles (20.000-25.000) due to our special selection.

Alk.: 13,50 %

Qualität: Annata / Vini DOCG

