



# FRANCOLI U.S.A.



## POGGIO BASSO CHIANTI

Chianti is perhaps the classic region in all of Italy. Chianti has been produced since ancient times and became a designated region in the late 19<sup>th</sup> century. There are 7 sub-zones within the Chianti region that can label their wine as such. The blend must be at least 70% Sangiovese.

**REGION:** Tuscany

**APPELLATION:** DOCG

**VINTAGE:** 2016

**VARIETAL:** 85% Sangiovese 15% Cabernet Sauvignon

**ALCOHOL:** 13%

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### WINEMAKING:

Soil Composition: Calcareous and Sandy

Vine Training: Guyot

Elevation: 700 ft.

Vine Exposure: South-East

Harvest Time: Late-September

Fermentation Container: Stainless Steel

Length of Alcoholic Fermentation: 20 days

Malolactic Fermentation: Wood

Type of Aging Container: Steel

Type of Oak: None

Length of Aging Before Bottling: 4 months

Length of Bottle Aging: 2 months

### TASTING NOTES:

There are flavors of black cherry with slight violets and peppery notes. It is rich and full on the palate.

### FOOD PAIRINGS:

Poggio Basso Chianti pairs well with pastas with tomato sauce as well as beef and pork dishes with roasted vegetables

