

Chianti Classico Gran Selezione

Poggio ai Grilli 2018

Wine born with this exceptional vintage to elevate even more the wine production at Fattoria di Petroio. Each cluster was specifically selected by the staff of Petroio on the first day of harvest to guarantee the highest level of quality and expression from the Sangiovese of the Viale vineyard.



Poggio ai Grilli

Chianti Classico Gran Selezione
Denominazione di Origine Controllata e Garantita

Fattoria di Petroio - Lenzi
Castelnuovo Berardenga

Total production:

3000/750ml bottles; 50/1500ml

Bottled:

January 2023

Blend:

100% Sangiovese

Fermentation:

Traditional; duration 15 days.

Permanence on yeast:

4 months in Tonneaux practicing batonnage.

Aging:

12 months in Tonneaux and 12 months in the 22,50hl
“Pamela 50” barrel.

Organoleptic examination:

Intense ruby red color with garnet hues.

Intense but not pungent nose, with deep red ripe fruit notes of cherries, black cherries and currants. A sweet note brings back to the spices and flavors of cooked fruit syrup. But also a more herbaceous and minty hint rises from the glass.

On the palate, a noteworthy composition is immediately revealed, approaching the palate in a velvety manner and filling the mouth both horizontally and vertically. The young and bright tannis however take control at this point of the body of the wine, leading the group to postpone the issuing of this very special wine for at least six more months.