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# PODERE FERRALE

## CHIANTI CLASSICO DOC 2021

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### THE WINE

Our Chianti Classico comes from the grapes of the two estate vineyards, a wine that reflects this terroir and all our vineyards tell about the vintage experienced in these hills.

#### GRAPES

100% Sangiovese.

#### CHARACTERISTICS OF THE VINEYARDS AND THE SOIL

Hilly vineyards located in Radda in Chianti at 550 meters above sea level, facing northwest and west. Soil is medium-clay and skeletal-rich, mainly composed of galestro (clayey schist) and alberese (limestone).

#### GROWTH SYSTEM

The vines are trained according to Guyot system, with a density of 5,000 plants per hectare, following the principles of organic farming.

#### VINTAGE 2021 (Conorzio Vino Chianti Classico)

The rains of the spring period allowed good vegetative development and provided an important water reserve.

Low temperatures, below the seasonal average, highlighted during a few days after Easter, momentarily stopped vegetative development in the cooler areas of Chianti Classico.

On the health front, there was no pressure from fungal diseases (powdery mildew and downy mildew).



#### HARVEST

Manual harvest in small crates, carried out the last ten days of September.

#### VINIFICATION

Spontaneous fermentation in concrete tanks, at temperature controlled between 25°C - 28°C (77°F - 82°F). The wine stays in contact with the skins for about 20 days. Malolactic fermentation carries out naturally.

#### AGING

For about 18 months, part in Slavonian oak barrels and part in cement tanks. Followed by bottle aging for at least six months. Allowing the wine to reach a balance of flavours and aromas, enhance its complexity.

#### PRODUCTION

1,300 bottles of 0.75L.

#### ALCOHOL CONTENT

13% vol.

#### AGING POTENTIAL

2024-2031.

#### SENSORY NOTES

An intense purple red color. On the nose distinct hints of morello cherry and pleasant floral notes of violets. The palate is fruity, characterized by vibrant acidity, great character and full of energy.

#### SERVING TEMPERATURE

64°F.