



VITTORIA

PODERE FERRALE

THE WINE

Our first label! Named as a tribute to Aunt Vittoria, a historical family figure and the last of the Soderi family to manage Podere Ferrale until the late 1970's. To her work and memories of a lifetime, we pay tribute with this wine.

GRAPES

100% Sangiovese, using grapes from both vineyards.

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 using Guyot, with a density of 5,000 plants per hectare, following the principles of organic farming.

VINTAGE 2022 (Conorzio Vino Chianti Classico)

The drought of the summer months did not affect cluster development: the spring rains allowed the vines to draw on good reserves of water and mineral nutrients during the drier months.

In mid-August, even prolonged rainfall occurred, thus providing milder temperatures and an additional water reserve of great importance for the grapes to reach optimal ripeness.

Finally, the sanitary status of the clusters brought to the winery was very good: the prolonged heat and modest humidity from the early hours of the day facilitated the management of sanitary defence, keeping disease risks very low.



HARVEST

Manual harvesting in small crates, carried out the first 10 days of September.

VINIFICATION

Gentle crushing of the grapes. The must clarifies naturally by gravity. Fermentation takes place in cement vats with controlled temperature between 16°C and 18°C (61°F-64°F).

AGING

For five to six months on the fine lees, with frequent batonnage, followed by at least two months of bottle ageing to enhance the wine's flavours and aromas.

PRODUCTION

600 bottles of 0.75L.

ALCOHOL CONTENT

13% vol.

DRINKING WINDOW

Spring 2023- Autumn 2024.

SENSORY NOTES

It shows a luminous salmon pink colour. The nose highlights aromas of white flowers, pineapple, and raspberry. A fresh flavour profile, vibrant and pleasantly savoury.

SERVING TEMPERATURE

13°C (55°F).