



PODERE
CASA AL VENTO

CHIANTI COLLI SENESI 2017



APPELLATION
D.O.C.G. Chianti Colli Senesi

PLANTING YEAR
2001

GRAPES
70% Sangiovese, 30% Canaiolo Nero

SOIL
Silty Clay

POSITION
Nord-Est

ELEVATION
350m slm

PLANTS PER HECTARE
3500 plants/ha

TRAINING
Spurred cordon

YIELD PER HECTAR
80 quintals

AGING
27 hl steel tank for 12 months

VINIFICATION

The grapes harvested manually, after careful selection in the vineyard, are transferred to the crusher-destemmer, thus separating the berries from the stalks. Subsequently, alcoholic fermentation takes place in the tank with selected yeasts at a temperature of 28 °C. Maceration on the skins lasts about 15 days with 2 closed pumpovers and one in air until the end of fermentation.

TASTING NOTES

Intense ruby color, a large floral bouquet, hints of red berry and cherry. an intense and decisive taste, but at the same time delicate and balanced. The freshness, a good acidity and a little invasive tannin make this wine pleasant and elegant at the same time

PAIRINGS it goes splendidly with antipasti of cold cuts and fresh / semi-aged cheeses, first courses with meat sauce and second courses based on red meat.

Alcohol	Residual sugar	Total acidity	PH	Volatile acidity	Dry extract
13,5%	0,35 g/L	5,01 g/L	3,5	0,61 g/L	33,9 g/L

BOTTLES Approximatly 3800

VITICOLTORI IN MONTEPULCIANO

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