

“FEDERICO BONFIO” COLLI SENESI CHIANTI, DOCG, 2014

Poggiolo S.A.S. of Bonfio Luca & C.



Tenuta Poggiolo now known as Bonfio is an estate located in the heart of Chianti Colli Senesi. The different vineyards, in total 230 hectares, have their own microclimates, and special care is given to the processing of the grapes to make wines which express the subtle differences.

Tasting Notes: Made with 90% Sangiovese and 10% Cabernet Sauvignon, this wine has a dark, ruby, red color; aromas of dry cherries and plum; and on the palate hints of cedar and tobacco followed by soft tannins.

Region: Tuscany

Classification: Chianti DOCG

Area of Production: Monteriggioni, Siena

Grape Variety: 90% Sangiovese; 10% Cabernet Sauvignon

Soil: Classic shaley clay

Average Age of Vines: 11 years

Trellising System: Cordone speronato

Spacing of Plants: 4600 vines/hectare

Production per Acre: 1.79 tons

Vinification Technique: Fermentation in stainless steel at a controlled temperature for 7 to 8 days.

Maturation: Aged in large Slovenian oak casts for 3 to 6 months.

Total Acidity: 5.68 g/l

Residual Sugar: 0.20 g/l

PH: 3.30

Alcohol: 13.0%

Total Cases Produced: 2,500