



ALTA VALLE DELLA GREVE 'PIANTONAIA'

Toscana, Italy

Poggio Scalette

www.poggioscalette.it

Method & Production

Produced entirely from Merlot grapes from a Vineyard located on the higher part of the Ruffoli hill in the heart of Chianti Classico. Manual harvest in September. Fermentation for 12 days in stainless steel tanks using selected yeasts. Aging for 18 months in new 225 French oak barrels. Bottle refinement for a minimum of 6 months.

Tasting Notes

Dark in color. Fabulous aromas of crushed blackberry, blueberry, and black licorice. Deep and brooding. Full-bodied, with amazing flavors of intense dark fruit, toasty oak, and fresh acidity.

Food Matching

Red meat and game

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
PG0420	Alta Valle della Greve 'Piantonaia'	Merlot	2020	14.0%	Cork	6x0.75lt	No	No	No	No