



Cantina Gentili

Chianti Superiore Poggio Spino DOCG 2024

Alcohol
content:

13,50%

Grape variety:

Sangiovese 100%



Winemaking process:

Hand-picked grapes, alcoholic fermentation in steel tanks, malolactic fermentation partly in stainless steel and partly in second passage barriques. Wine aged for 5-6 months in steel (50%) and in second passage barriques (50%). Aged in bottle for 2-3 months.

Organoleptic properties:

Intense and lively ruby colour. Olfactory bouquet recalling notes of fresh blackberries, black cherries in alcohol, sharp hints of spicy black pepper, and traces of undergrowth in a framework of balsamic texture. On the palate it expresses vigor, intensity and excellent structure. Growing finish with balsamic closing.

