



Società Agricola Pugliano srl

Poggio Vignoso Chianti

Biologico D.O.C.G.

(PO-jo veen-YO-zo kee-AHN-tee)

For 1300 years, Poggio Vignoso Chianti has been made in the hills outside of Florence: 1300 years! Winemaker Fulvio Galgani is now its caretaker, and he's been lovingly crafting this Chianti since he was a very young man, thirty years ago. Now, for the first time, Poggio Vignoso is certified organic, making it only one of a precious few certified "biologico" Chiantis made. Exceptionally bright fruits and playful, wild herbs excel this wine past "charming" (like so many Chianti) and into another, more serious category. It is near-perfect in color, acidity, tartness, and ripeness.



LOCATION

Toscana, Italia.
(Castelfiorentino)
20 hectares. 200 meters.



SOIL

Yellow tufo. Sandstone.
Limestone. Clay.



ESTATE

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VINE

Spurred Cordon.
4,400 - 5,000 vines per hectare.
1 bottle per plant average yield.



WINEMAKER

Marco Fioravanti &
Fulvio Galgani.



VINIFICATION

Fermentation, maceration, and
malolactic in cement steel.



VARIETALS

85% Sangiovese,
10% Canaiolo,
5% Malvasia Nera.



BARREL

10 year-old Slovenian Oak.



RESIDUAL SUGAR

2 grams per liter.



MATURATION

7-12 months in the barrel.
3 months minimum in the bottle.



ACIDITY

5.5 grams per liter.



VINTAGE PRODUCTION

5,000 cases.



ALCOHOL

13% by volume.



FOOD PAIRING

Red meat and hearty mushroom risottos;
also a perfect wine for pizza.



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