

POGGIO la NOCE
FIESOLE, ITALIA

Ejià



Characteristics of the vineyard *Location of the vineyard:* Monteferidolfi (FI)
Elevation: 166m / 544 ft
Size: 1.2 acres or 0,5 hectares
Soil: predominantly calcareous marl with abundant rock fragments
Orientation: South – South/west
Vineyard density: 5000 plants per hectare
Training system: Spur cordon
Average age of the vines: 25 years

Appellation Vin Santo del Chianti Occhio di Pernice DOC

Varietals Sangiovese with a small percentage of Malvasia

Winemaking and ageing *Grape Yield:* 40 hl/hectare
Harvest period: October, manual harvest.
Fermentation: After harvest the grapes are laid out on mats to “appassire” or “dry out” for 2 months. They are then pressed and left to ferment naturally in small wooden casks named “caratelli”.
Ageing: in oak caratelli for 5 years.

Bottles produced 1000 bottles of 375 ml

Tasting notes Golden caramel color, with scents of mature fruit, dried fruit and oriental spices. In the mouth it shows great concentration, with deep and velvety sweetness, offering a never-ending finish and great complexity suggesting a lengthy ageing potential.