

Fattoria Poggio Alloro Chianti DOCG

THE FACTS

COUNTRY: Italy

REGION: Tuscany

APPELLATION: Chianti

THE STORY

The name Poggio Alloro means Bay Leaf Hill, and it refers to the bay laurel bushes that grow everywhere on our property. It is situated only 5 km away from San Gimignano, surrounded by rolling hills and lush fields. The towers of San Gimignano on the horizon complete this extraordinary picture. The farm is still a family business, in which parents and children work every day, side by side. At the present time, the farm consists of one hundred hectares and it is completely organic. On twenty four hectares we grow grapes varieties such as vernaccia di San Gimignano (a local grape that grows only in this town), sangiovese (to produce the famous Chianti wine), canaiolo, colorino, malvasia and trebbiano (for the traditional Vinsanto sweet wine). We also grow chardonnay, cabernet, and merlot.

THE ADJECTIVES

OVERALL: Fresh & Structured

AROMAS / FLAVORS: Crushed violets, red licorice, rich earth, sweet spices, cherry

MOUTHFEEL: Juicy & Complex

THE SELLING POINTS

PAIRINGS: Pasta, Burgers, Rosemary-scented Pork

