


POMONA

Chianti Classico 2019

\$57.56*

* Suggested retail price

 Organic

	Product code	875655
	Format	12x750ml
	Listing type	Private Retail - Special Order
	Status	Available
	Type of product	Still wine
	Country	Italy
	Regulated designation	Denominazione di origine controllata e garantita (DOCG)
	Region	Tuscany
	Appellation	Chianti Classico
	Varietal(s)	Sangiovese 100 %
	Colour	Red
	Sugar	Dry
	Closure type	Cork

ABOUT THIS WINERY

In 2007, Monica Raspi closed her veterinarian clinic, picked up an enology book and started her adventure in making Chianti Classico taking over the family business. She calls it "one of the craziest and most wonderful decisions" she has ever made. Since then, she has taken the family estate from simple local winery to one of Chianti Classico's finest small estates.

PRODUCTION NOTES

Fermentation with indigenous yeasts and maceration on the skins for 18-24 days at 25°C. Malolactic fermentation in steel. Aging in Slavonian 7-20 hl oak barrels for 8 months, then 3 months in bottle.

POMONA
DAL 1890



- 92 Points -
Decanter

- 92 Points -
Wine Align

17++ Points
Jancis Robinson

MELANIE ELDRIDGE
(204) 794-7277
Manager, Manitoba and
Saskatchewan