

JURIJ FIORE & FIGLIA

Chianti Classico Porcacciamiseria 2020

\$200.11*

* Suggested retail price

 Organic

| | | |
|--|-----------------------|---|
|  | Product code | 885388 |
|  | Format | 6x750ml |
|  | Listing type | Private Retail - Special Order |
|  | Status | Unavailable |
|  | Type of product | Still wine |
|  | Country | Italy |
|  | Regulated designation | Denominazione di origine controllata e garantita (DOCG) |
|  | Region | Tuscany |
|  | Appellation | Chianti Classico |
|  | Varietal(s) | Sangiovese |
|  | Colour | Red |
|  | Sugar | Dry |
|  | Closure type | Cork |

ABOUT THIS WINERY

Jurij Fiore is best known for the wines he has made alongside his father, Vittore, for years at the family's Poggio Scalette property in the Greve village of Chianti Classico. Several years ago, Jurij started restoring old vineyards in the village of Lamole. Jurij is working with his daughter, Sara to produce an extremely limited amount of Chianti Classico. Jurij learned winemaking in Beaune and his love of Burgundy is reflected in his wines.

PRODUCTION NOTES

100% Sangiovese from 75 year old vines in the Le Masse area of Lamole. The sandy, silty hillside vineyards are 645 metres above sea level and face west and south-west. The hand-picked grapes alcoholic fermentation is in stainless steel tanks with malolactic fermentation in 228 ltr pièce (Burgundy barrels). The wine is then aged for 19 months in a mix of new and one year old 228 ltr pièce and stainless-steel tank before bottling.



- 95 Points -
Vinous

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