

# POMONA

## Chianti Classico 2023

**APPELLATION:** Chianti Classico Docg  
**VINEYARD LOCATION:** Castellina in Chianti  
**ALTITUDE:** 360 meters a.s.l..  
**BOTTLES PRODUCED:** 15000  
**GRAPES:** Sangiovese 98% Colorino 2%  
**SOIL PROFILE :** Medium-textured calcareous marl  
**PLANTS PER HECTAR:** 5000  
**TRAINING SYSTEM:** Guyot system and spur pruned cordon  
**HARVEST:** First week of October, hand picked  
**VINEYARD:** Termine, foglio 8 part 32 - S. Ilario foglio 91 part 106

### ORGANIC

#### VINIFICATION AND MATURATION:

15 days fermentation on the skins at 25° C,  
followed by malolactic fermentation in steel.  
Maturation in large Slavonian oak barrel for 8  
months, followed by 6/8 months in concrete tanks.

**ALCOHOL:** 14% Vol  
**TOTAL ACIDITY:** 5,02 g/l  
**TOTAL DRY EXTRACT:** 29 g/lt  
**FREE SULFITES:** 19 mg/lt  
**TOTAL SULFITES:** 51mg/lt  
**SUGAR:** < LOQ  
**AGEEING:** 7-10 years  
**AGRONOMIST:** Cosimo Selvi  
**WINEMAKER:** Filippo Paoletti



*The vintage displayed on the bottle label is indicative only. Please refer to the technical sheet for the official vintage.*

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