

POMONA

Chianti Classico 2022 Gran Selezione VIGNA DELL'OMINO

APPELLATION: Chianti Classico Docg
VINEYARD LOCATION: Castellina in Chianti
ALTITUDE: 360 meters a.s.l..
BOTTLES PRODUCED: 2500
GRAPES: Sangiovese 100%
SOIL PROFILE : Medium-textured calcareous marl, clay and Alberese stone
PLANTS PER HECTAR: 5000
VINEYARD AGE: 26 years
TRAINING SYSTEM: Spur-pruned cordon
HARVEST: Fourth week of September, hand picked
VINEYARD: Pomona "L'Omino" part 63 foglio 91

ORGANIC

VINIFICATION AND MATURATION:

21 days fermentation on the skins at 25° C,
followed by malolactic fermentation in steel.
Maturation in big Slavonian oak barrel for 15
months, followed by 12 months in concrete tank.

ALCOHOL: 14% Vol

TOTAL ACIDITY: 6 g/l

SUGAR: < LOQ

TOTAL DRY EXTRACT: 29,5 g/lt

FREE SULFITES: 21 mg/lt

TOTAL SULFITES: 58mg/lt

AGEEING: 12 - 18 years and more



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

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