

# POMONA

## Chianti Classico 2022 Gran Selezione Vigna del Termine

**APPELLATION:** Chianti Classico Docg  
**VINEYARD LOCATION:** UGA Vagliagli  
**ALTITUDE:** 360 meters a.s.l..  
**BOTTLES PRODUCED:** 2000  
**GRAPES:** Sangiovese 100%  
**SOIL PROFILE :** Medium-textured calcareous marl  
**PLANTS PER HECTAR:** 5000  
**VINEYARD AGE:** 22 years  
**TRAINING SYSTEM:** Guyot  
**HARVEST:** Fourth week of September, hand picked  
**VINEYARD:** Vigna del Termine foglio 8 part 33

### 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 12  
months, followed by 12 months in concrete tank.

**ALCOHOL:** 14% Vol  
**TOTAL ACIDITY:** 5,26 g/l  
**SUGAR:** < LOQ  
**TOTAL DRY EXTRACT:** 27,6 g/lt  
**FREE SULFITES:** 21 mg/lt  
**TOTAL SULFITES:** 38mg/lt  
**AGEEING:** 12 - 18 years



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

Soc. Agr. Pomona s.s. – loc. Pomona, 39 – 53011 Castellina in Chianti  
P. Iva 00874560527  
[www.fattoriapomona.it](http://www.fattoriapomona.it) – [info@fattoriapomona.it](mailto:info@fattoriapomona.it)  
tel. +39 3488223737