

POMONA

Piero Rosso 2024

APPELLATION: Red from Tuscany IGT

VINEYARD LOCATION: Castellina in Chianti

ALTITUDE: 360 meters a.s.l..

BOTTLES PRODUCED: 2000

GRAPES: Sangiovese 100% from lower part of eastfacing vineyards

SOIL PROFILE : Medium-textured calcareous marl

PLANTS PER HECTAR: 5800

TRAINING SYSTEM: Guyot system

HARVEST: First week of October, hand picked

ORGANIC

VINIFICATION AND MATURATION:

10/12 days fermentation on the skins at 25° C,
followed by malolactic fermentation in steel.

Maturation in Stainless steel

ALCOHOL: 13% Vol

TOTAL ACIDITY: 5,8 g/l

SUGAR: <0,5 g/l

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.

Soc. Agr. Pomona s.s. – loc. Pomona, 39 – 53011 Castellina in Chianti

P. Iva 00874560527

www.fattoriapomona.it – info@fattoriapomona.it

tel. +39 3488223737