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## Caspagnolo - Chianti Colli Senesi DOCG 2022

- > Guaranteed appellation of controlled origin
- > White / Red label

Chianti "Caspagnolo" by Villa Poggio Salvi is created with a blend of Sangiovese Grosso grapes mixed to a small amount of Merlot coming from the estate vineyards located in Monteriggioni (Siena). This historical wine from Tuscany has a well balanced, warm flavour, with harmonious roundness in tannins, a fruity fragrance with hints of black-currant and violet, bright ruby red color. It is ready for immediate enjoyment and matches well with a great range of foods.



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<b>Volume (ml):</b>	750
<b>Seasonal conditions:</b>	Winter with average temperatures but no rain or snow. Even Spring proved to have little rain, not allowing for the accumulation of water reserves, in fact budding was regular and attacks of powdery mildew/downy mildew were practically absent given the dry climate. The rains did not fall even in the months of June and July where the temperatures were medium to high leading to early phenological phases of the plant. From the end of July to mid-August the long-awaited rains finally arrived which were fundamental for the plant and for the grapes in the ripening phase, bringing the vintage back to excellent condition. The harvest took place 10/15 days earlier than usual in favourable climatic conditions with perfect and sound grapes with higher sugar contents due to the heat and dry conditions of the first six months of the year.
<b>Production area:</b>	Monteriggioni
<b>Vineyards age:</b>	From 10 to 20 years
<b>Vineyards exposure:</b>	South-West
<b>Vine density:</b>	5.000 vines/ha
<b>Vine training:</b>	Spurred cordon
<b>Soil:</b>	Marl
<b>Altitude:</b>	200 metres
<b>Grapes:</b>	90% Sangiovese, 10% Merlot
<b>Harvesting:</b>	Mid of September, hand-picked in crates
<b>Vinification:</b>	Fermentation and maceration in temperature controlled steel tanks at 28-30°C (82-86°F) for 10-12 days, caps punched down with pneumatic rakes
<b>Bottle refining:</b>	3-4 months
<b>Annual production:</b>	55.000 bottles
<b>Color:</b>	Brilliant ruby red
<b>Scent:</b>	Fruity with notes of currant and violets
<b>Taste:</b>	Harmonic tannins, well balanced and warm
<b>Longevity:</b>	10 years
<b>Matches with:</b>	Pasta and first courses, poultry
<b>Serving temperature:</b>	16°C