



ROCCA di CASTAGNOLI
dal 1730

POGGIO A' FRATI

CHIANTI CLASSICO RISERVA DOCG



The grapes from which this estate cru originates come from the area from which it takes its name, where some 15 hectares of vineyards surrounding a hill dominated by an old friars' convent have always been under cultivation.

The soils are situated in a hilly area with an average altitude of 420 and vineyards facing north and south-east.

The soils have a prevalent composition of Alberese and other limestone-clayey sequences.

APPELLATION Chianti Classico Riserva DOCG

GRAPE VARIETY 95% Sangiovese, 5% Canaiolo

VINEYARD Poggio a' Frati

SOIL Medium-textured, rich in rock fragments typical of the Alberese area and limestone.

VINEYARD SIZE 15 ha

VINEYARD AGE From 35 to 10 years old

EXPOSURE East/west

AVERAGE ALTITUDE 500m a.s.l.

VINEYARD DENSITY 5000 vines/hectare

AVERAGE YIELD PER PLANT 1kg

CULTIVATION/PRUNING Spur pruning and cane pruning

HARVEST Second half of October

MACERATION At a temperature of about 28°C for 10/12 days

MALOLACTIC FERMENTATION In steel

AGING At least 15 months in typical Chianti barrels and tonneaux, then at least 6 months in steel and 1 year in the bottle

ANNUAL PRODUCTION About 20,000 bottles

SENSORY PROFILE Chianti Classico Riserva Poggio a' Frati has outstanding complexity, structure and elegance. It has an intense, bright red color and a rich aroma of small red fruits and spices. It has enveloping, complex and lingering aromas that highlight the cherry and ripe Marasca cherry with a pleasant spicy and balsamic finish. Bottle aging gives it an exquisite elegance and mellow flavor.

PAIRING Important roasts, game, mature cheeses and vegetable soups.

SERVING TEMPERATURE 16°C.



TENUTE CALÌ
vini e relais

