

# Chianti `Colli Senesi` Poggio Cavalli 2022



## Region

In the heart of central Italy, Tuscany is one of the most prestigious and celebrated wine growing regions in the world. These gentle rolling hills are not only home to Italy's culture and language, but also to the grand wine estates of Chianti to the north and the more modest yet superb estates of Montalcino and Montepulciano in the south. Sangiovese is the red grape variety that unites Tuscany's wine producing districts in its various distinct clones. However, planting of international grape varieties, such as Merlot and Cabernet Sauvignon, have given rise to the world renowned `Super Tuscan` wines.

## Producer

The `Liber Aetatum`, the historical archive of San Gimignano, certifies the Baroncini family with land ownership rights since 1489. It wasn't until the 1960's that Cantine Baroncini was created by Jaures Baroncini. Today his children, Bruna and Stefano are guardians of their long heritage.

## Tasting Notes

This soft and rounded wine is a modern style of Chianti from the south of Tuscany, made to emphasise its ripe and vibrant fruit. It is blended from Sangiovese and Canaiolo grapes to give a medium body with fresh red fruits, a touch of oak from a brief maturation in barrel gives sweet spice and toasty notes to the palate. The finish is long and typically bittersweet with well integrated tannins.

## Food

An ideal accompaniment to salamis, pasta, grilled red meats and cheeses.

## Technical Information

<b>Country</b>	Italy	<b>Dry/Sweet Style</b>	Dry
<b>Region</b>	Tuscany	<b>Alcohol Content</b>	13.5%
<b>Grape(s)</b>	Sangiovese (90%) Canaiolo (5%) Colorino (5%)	<b>Closure Style</b>	Cork
<b>Type</b>	Red	<b>Organic/Biodynamic</b>	No
<b>Style</b>	Robust	<b>Allergens</b>	<b>Milk:</b> No <b>Egg:</b> No
<b>Oaked Style</b>	Lightly oaked	<b>Vegetarian/Vegan</b>	<b>Vegetarian:</b> Yes <b>Vegan:</b> Yes
<b>Body Style</b>	Full bodied		
<b>Sustainable</b>	No		



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