



POGGIO **NICCHIAIA**

VIGNETI E CANTINA

Poggio Nicchiaia is located in Tuscany (Italy), in the hills next to the city of Pisa and has about 50 hectares of vineyards very well exposed with an average of more than 5000 plants per hectare of which the Tuscan Sangiovese variety is the most numerous. Vine cultivation focuses heavily on the interaction between vines and micro climate, to improve the richness and complexity of the grape

Starting from the harvest, the winemaking team, aided by the best in winemaking technology of the winery located in Montelopio, follows every stage of the grape processing in order to produce wines that meet the organoleptic properties typifying the territory.





**“FIORE DEL BORGO”
VERMENTINO BIANCO COSTA
TOSCANA IGT**

Grape variety: 100% Tuscan Vermentino.
Altitude: 150/180 metres
Vinification: The grapes picked in the cooler hours of the day are pressed softly. The tanks are prepared with a bed of dry ice that instantly lowers the temperature of the wort. The temperature is increased steadily until the end of fermentation (about 30 days).
Ageing: Steel tanks at controlled temperatures.
Colour: straw yellow.
Bouquet: citrus scent of wildflowers and notes of yellow peach.
Taste: soft and persistent, round and fresh.
Alcohol content: 13 % vol.



**“TIGLIANO”
ROSSO TOSCANO IGT**

Grape variety: Sangiovese, Cabernet, Syrah.
Altitude: 150/200 metres
Vinification: The grapes are destemmed and gently crushed before being sent to fermenters with thermo-oxygen control over the separation of grape seeds responsible for the aggressive tannins.
Ageing: after maceration the wine rests on wooden barrels.
Colour: intense ruby red with good clarity.
Bouquet: with intense fruit flavors of blackberry and raspberry.
Taste: good structure and persistence, balanced with soft tannins and fragrant.
Alcohol content: 13,0 % vol.



“NICCHIAIA” CHIANTI DOCG

Grape variety: 70 % Sangiovese, 30% other varieties.
Altitude: 150/200 metres
Vinification: the grapes are gently crushed before being sent to fermenters with thermo-oxygen control for about 10 days to facilitate colour extraction from grape skins.
Ageing: the wine ages in steel tanks with controlled temperature.
Colour: ruby red color.
Bouquet: very reminiscent of red fruit jam.
Taste: warm, well structured, fruity with smooth tannins.
Alcohol content: 13.5 % by vol.



**“FILETTO”
CHIANTI SUPERIORE DOCG**

Grape variety: 100% Sangiovese.
Altitude: 150/180 metres
Vinification: maceration for 10/15 days in stainless steel vats at controlled temperature to facilitate the extraction of the colouring contained in the skins.
Ageing: Wooden barrels.
Colour: bright crimson red of good clarity.
Bouquet: very reminiscent of red fruit jam, such as blackberry, strawberry and raspberry.
Taste: rounded, soft body with full, fruity finish.
Alcohol content: 13.5 % by vol.



“MÀNIA” ROSSO TOSCANO IGT

Grape variety: 70% Sangiovese, 15% Merlot, 15% Cabernet Sauvignon.
Altitude: 150/200 metres
Vinification: maceration for 15 days in stainless steel vats at controlled temperature to facilitate the extraction of the colouring contained in the skins.
Ageing: wooden barrels, tonneaux.
Colour: ruby red with garnet reflections.
Bouquet: very intense, persistent and full. Cherries, maraschino cherries, wild blackberries, black cherries, plums, with hints of cinnamon, vanilla, leather, tobacco, violet and pepper.
Taste: rich, supported by a strong structure and powerful tannins.
Alcohol content: 14 % by vol.



“GIOYA” ROSSO IGT TOSCANO

Grape variety: 80% Pugnitello and 20% Sirah.
Vineyard location and altitude: Pisan hills, Peccioli area, approximately 200 mt.
Vinification: maceration for 15/20 days in stainless steel vats at controlled temperature.
Ageing: wooden tonneaux for at least 12 months.
Color: very intense ruby red with garnet reflections.
Bouquet: intense fruity nose, stands out the ripe red berry fruits of raspberry, black cherry, blackberry and blueberry with a hint of purple and pepper scent.
Taste: Sapid, lively, spicy, with a very pleasant heat and after taste. Nice and balance acidity, very persistent.
Alcohol content: 14% by vol.