



FRIMAIO

Chianti Classico

Winery: Poggio Romita
Region: Toscana (Tuscany)
Locale: Tavarnelle Val di Pesa, Italy
Appellation: Chianti Classico
Designation: DOCG

In a few words: Beautiful cherry cream pie aromatics, sweet tannins, stout structure “without being cranky”, this is EXACTLY what Chianti Classico should taste like.

Site: Grown in the winery’s estate vineyards in Chianti Classico, 2 km from the winery itself.

Grapes: 90% Sangiovese Grosso, 10% Cannaiolo harvested in the 2nd half of September.

Fermentation and Aging: Vinified in cement deposits and stainless steel. Twenty days fermentation/maceration. Matured for one year in 50% Botti (large oak ovals) and 50% in seasoned barrique, mainly French -- but there is at least one American oak barrique in the cellar!

Notes: The name is taken from the 3rd month of the French revolutionary calendar, a bit of whimsy on Andrea’s part. I guess he likes revolutionaries.

Vintage: 2010