



GRAPE VARIETIES: 100% Petit verdot
GRAPE YIELD PER HECTARE: 5 tons.
GROWING LOCATION: Castelnuovo Berardenga (Siena).
VINEYARD:

Hillside vineyard (280 m. above sea level) facing South in the Chianti Classico growing area.

WINE-MAKING PROCESS:

Traditional, with fermentation in stainless steel vats at a strictly controlled temperature (max 28/30° C), followed by lengthy maceration on the skins (18/20 days).

AGEING: 3 years.

TASTING NOTES:

Tramonto d'Oca is one of the wines that represents Poggio Bonelli at the height of its expression. The strict selection of the grapes and the constant care that accompanies the wine in the cellar forge a fascinating, unique product, displaying a characteristic ruby red colour with garnet hues. The intense and persistent bouquet of red jams and spices (pepper, cinnamon) gives way to hints of tobacco and cocoa and closes with a burnt earth and leather sensation. Powerful tannins on the palate. Warm and savoury on the finish.

ALCOHOL CONTENT: 13.5% vol.

RECOMMENDED PAIRINGS:

Grilled red meat, game and medium and mature cheeses

SERVING TEMPERATURE: 16°-18°C.

BOTTLE SIZES AVAILABLE: 0.75 l. - Magnum 1.5 l.

I N O S T R I V I N I



Tramonto d'Oca
Toscana
I.g.t.



Poggiassai
Toscana
I.g.t.



Chianti
Classico
D.o.c.g.



Chianti Classico
Riserva
D.o.c.g.



Villa Chigi
Chianti
D.o.c.g.



Vin Santo del Chianti
Classico D.o.c.
Occhio di Pernice



Vin Santo
del Chianti
D.o.c.



Grappa di
Sangiovese