

POGGIO BADIOLA 2024



It comes from vineyards located at a great altitude in the heart of the Chianti Classico region, around a Romanesque church dating back to the 10th century. It uniquely combines the freshness and elegance of Sangiovese with the soft structure of Merlot.

Appellation: Toscana IGT
Winery: Castello di Fonterutoli
Winery location: Loc. Fonterutoli
Commune of Castellina in Chianti (SI)
Grape varieties: 70% Sangiovese, 30% Merlot
Alcohol: 12,50% vol.
Total acidity: 5,45‰
Vineyards location: Le Ripe vineyard,
450 - 510 m. (1,476 - 1,673 ft) a.s.l.
Soil: Rocky - coming from
decomposed limestone and sandstone
Training system: Spur cordon-training and Guyot

Nr. of vines per hectare: 5,500 - 7,200
Harvest: Hand picked from September 20th
Fermentation temperature: 26 - 28 °C
Period of maceration: 12 - 15 days
Ageing: In american small
oak barrels (225 lt) for 10 months
Bottling: November 2025
Available on the market: February 2026
Formats: 750 ml - 1,5 lt
First vintage: 1994
Key descriptors: Elegant, fresh red berry flavors,
velvety, aromatic and supple

