



Winemaker: Luca Brunelli
Generation: 1st

poggio vignoso



Chianti D.O.C.G.

In the deft hands of our favorite Brunello producer, Luca Brunelli, the Poggio Vignoso Chianti has evolved into a value extraordinaire. Complex layers of dark fruit and earthy terroir elevate this everyday wine past the level of “charming” (like so many Chianti) and into another, more serious category. Price point aside, it remains near pitch-perfect in terms of color, acidity, and ripeness.

WINEMAKER BIOGRAPHY

Just minutes outside of Montalcino, Brunello producer Luca Brunelli has conjured an everyday Chianti worthy of his reputation. Given the high standard he applies to everything, you can expect a lot from a little!

ENOLOGIST

Luca Brunelli



TASTING NOTES

Color Bright ruby red
Nose Marasca cherry, with dark floral hints
Palate Young but balanced, with soft tannins and faraway balsamic notes
Finish Nice, balanced, and easy-drinking finish



VINEYARD & VINIFICATION

Vineyard Location	Chianti DOCG, Tuscany
Vineyard Size	6 ha
Varietals List	100% Sangiovese
Farming Practices	Sustainably farmed including dry-farmed; grapes picked by hand
Elevation	250 m
Soils	Clay, stones
Maturation Summary	In Steel for 3 months and Bottled for 3 months
In Steel	3 months
Alcohol	13.5 %
Acidity	5.34 g/liter
Residual Sugar	0.7 g/liter
Annual Production	100,000 bottles

For 1300 years, Poggio Vignoso Chianti has been made in the rolling, green hills in the heart of Tuscany. The winemaking has been entrusted to nobles, farmers, and passionate farmhands in a tradition carried down through the generations. Today, we can enjoy this wine in perhaps its finest hour yet.



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REGION

TUSCANY

One of the most recognizable regions in the world, Tuscany has an enological history dating back to the era of the Etruscans. Like Piedmont, Tuscany's daily life is interwoven with its food and wine... In sum, vino is a daily facet of the Tuscan lifestyle. With winding roads, sculpted cypresses, and romantic hilltop towns, Tuscany's beauty is legendary, and for many, Florence - once the epicenter of the Renaissance - provides a cultural heartbeat. That said, while the rolling hills of Colli Fiorentini help form a baseline in the minds of many Americans, the region is also home to Italy's Apennine mountain range (stretching from north to south), the wild, southern Maremma district, and a gorgeous, rugged coastline. In the end, Tuscany is topographically quite diverse, and wine zones range from warm and coastal to surprisingly high, continental, and cool.

As one of Italy's most prolific and historic wine regions, it's no wonder Tuscany has so many dedicated and regulated wines. There are currently 42 DOC's and 11 DOCG's. The latter include, of course, Chianti, Chianti Classico, Brunello di Montalcino and Vino Nobile, all predicated on the single red grape that dominates Tuscan production: Sangiovese. Roughly two-thirds of the vines in Tuscany are devoted to this noble varietal, which also happens to be Italy's most planted grape overall. Beyond this, winemakers have been increasingly supplementing vineyards with Merlot and Cabernet Sauvignon (both with a 300+ year history in the region). For better or worse, white varieties generally take a distant back seat to the reds, with Trebbiano Toscano being the most widely planted and Vernaccia and Vermentino enjoying more prestige.

CHIANTI DOCG

One of Europe's first delimited zones, the borders of Chianti were first defined in 1932, with the DOC appearing in 1967 and its promotion to DOCG occurring in 1984. Forming a large, imperfect ring around the smaller Classico area, the Chianti region has seven subzones: Colli Fiorentini, Rufina, Montalbano, and Montespertoli in a crown to the north, Colline Pisane and Aretini to the west and east, and the substantial Colli Senesi zone to the south. A wine made in any of these places may be labeled using the specific area or simply as a Chianti DOCG. Notably, grapes from across the region (excluding the Chianti Classico zone) can legally be blended into any Chianti wine. Permitted blends have evolved over time, and in 2006, the Chianti DOCG rules were updated once again: Sangiovese must comprise 70 -100% of the wine (Colli Senesi requires at least 75%) and the addition of historic white grapes (i.e. Trebbiano and Malvasia Bianca) is no longer permitted. While allowed, Cabernet Sauvignon may not exceed 15% of the total.

Generally speaking, Chianti is meant to be consumed while young, bright and fresh. That said, given the vast geographical area spanned by the DOCG - along with the large number of estates, and varying terroirs - a wide array of styles and quality levels can be found throughout the designation. Over the past couple decades, more and more winemakers have begun focusing on clonal selection and lower yields, elevating the average quality of Chianti across the board.

POGGIO VIGNOSO

In the deft hands of our favorite Brunello producer, Luca Brunelli, the Poggio Vignoso Chianti has evolved into a value extraordinaire. Everything Luca touches becomes a study in patience, balance, and precision. Commuting the 10 quick kilometers across the Val d'Orcia from his family home in Montalcino, Luca tends to these Colli Sinesi vines in the small town of Torrenieri. Importantly, he treats every plant with the same reverence as those he uses for his high-end wines. The altitude and soil may differ from those near his hilltop cellar, but the common denominators - plants trained to grow a small number of clusters, hand selection, and low yields - remain firmly in place. Always quality over quantity with Luca, regardless of whether the wine is destined for the Chianti bottle or the Brunello.

Grown throughout the Maremma (southern Tuscany) and prized for its notes of dark cherry and earth, the Morellino clone of Sangiovese can best be described as 'friendly'. It provides the perfect backdrop for a Chianti which is light on the palate, yet pleasing in terms of fruit. Known for its rusticity, this thick-skinned grape can provide a bit of tannic balance, even in an unoaked setting. Since the clusters are what local farmers call spargolo - looser, with more space between berries - it is also more resistant to mold than the local champion, Sangiovese Grosso. Over 300 days of sun, dense clay soils, and constant breezes ushered inland by valleys running perpendicular to the sea make for a true trifecta in terms of growing conditions.

Just NE of Montalcino as the crow flies, the small town of Torrenieri sits in the Val d'Orcia, a remote area known for its powerful, elegant wines and breathtaking scenery, but rarely frequented by tourists. Importantly, while Orcia has its own DOC, it overlaps (as does Montalcino) with the broader Chianti Colli Sinesi designation. Thanks to this enological landscape, Luca is permitted to transport the grapes the short distance home. Bottling then takes place at his cellar in Montalcino, making the Poggio Vignoso's everyday value all the more pronounced.