

IL POGGIOLINO

Property Name:	Il Poggiolino	Region:	Tuscany	Total size:	20 ha (49.5 acres)
Established:	1964	Province:	Florence	Total vineyards:	8 ha (19.7 acres)
Township:	Sambuca Val di Pesa	Wine zone:	Chianti Classico	Years planted:	1970-74
Owner's name:	Carlo & Maria Grazia Pacini	Enologist:	Attilio Pagli	Re-planting	1998
Total Production:	35,000 bottles	Agronomist:	Fausto Castellini	Soil:	Galestro
Territory:	Hilly woodland	Mgr. staff:	Fausto Castellini	Yield x vine:	1.5 kg / vine
Elevation:	300m asl	Cellar Capacity:	115,000 liters	Density:	3,300 vines/ha
First Traded:	1965	Tank:	84,400liters	Training:	Arched cane & Spurred Cordon
		Wood:	30,600	Harvesting:	By hand

Il Poggiolino was one of the first Tuscan wineries to become member of the Consortium in 1964.

In 1997, 2.30 ha (5.68 acres) of the DOCG vineyards were replanted, mostly to Sangiovese. The plantings were spaced 250 cm (8.2') x 70 cm (27.5") thus creating a density of 5700 vines x hectare (2300 vines per acre).

Il Poggiolino has 2.5 ha of olive groves whose crop is sold off. They also have a grappa made from their pomace by Gioacchino Nannoni, one of the best distillers in the region.

<u>WINES</u>	<u>CLASSIFICATION, FERMENTATION & AGING</u>	<u>GRAPES</u>	<u>AVG. PROD.</u>
Rosato del Poggiolino 12% alc. / vol.	Maceration lasts for 14-16 hours and fermentation for 10 days at 20°C (68°F) in stainless steel tanks. The wine is left in the tank to settle for 3 mos., and after bottling for an additional 3 mos. before release.	100% Sangiovese	3,000 bottles
--Chianti Classico 13% alc. / vol.	DOCG 20 days of maceration and 15 days of fermentation in stainless steel tanks at 25-28°C (77-82°F), followed by 18-24 months in 2,500 liter (660 gal) barrels. After bottling, the wine rests for an additional 12 mos. in the cellars before release.	95% Sangiovese 5% Colorino	14,000 bottles
--Chianti Classico Riserva-- 13.5% alc. / vol.	DOCG Maceration on the skins for 25 days, followed by an 18-day fermentation at 25-28°C (77-82°F). Aged up to 36 mos. in 2,500-liter (660 gal) Slavonian oak casks and 12 months in bottle.	95% Sangiovese 5% Colorino	6,500 bottles
"Le Balze" min. 13% alc. / vol.	IGT Toscana A 40-day maceration followed by fermentation for 18 days at 25-28°F (77-82°F). Half the wine is then aged 12 months in 225 liter (60 gal) Allier barriques, while the other half is aged for 36 months in 1500 liter (400 gal.) Allier oak barrels. Beginning with the 1995 vintage, the wine will be aged 100% in 225 liter (60 gal) Allier barriques.	100% Sangiovese	6,500 bottles

For information, call: Paolo Boselli -Tel (718) 263-4094 - fax 263-4409 - February 2, 2002