PODERE POGGIO SCALETTE RUFFOLI - GREVE IN CHIANTI

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Podere Poggio Chianti Classico 2022 Tuscany Chianti Scalette Classico DOCG

PODERE POGGIO SCALETTE, CHIANTI CLASSICO 2022

Poggio Scalette is one of the star players in the much-admired area of Ruffoli in southern Greve, known for its macigno (sandstone) geology and high ridges. The terraced vineyards here average an altitude of 450m (1,475ft), with some reaching nearly 600m (1,970ft) – conditions that somewhat resemble the renowned high-altitude UGA of Lamole, from which the Sangiovese vine material here derives. There is a strong push-pull between ripeness – coming from warmer soils and exposures (west/southwest) – and freshness from altitude. The nose is dark but markedly herbal, with citronella, verbena and oregano over relatively muted dark mulberry fruit. Very dark-fruited and sapid on the entry, it has incandescent acidity that comes blazing through its opaque, compact mid-palate. However, the tannins remain gruff, having aged exclusively in lined concrete tanks, and this clearly needs more time to open up.

DRINKING WINDOW

2026 - 2033

SCORE

TASTED ON

TASTED BY

TASTED IN

92

01/07/2024

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