

Wine of the Month

Wine: Caspagnolo Chianti Colli Senesi 2007

Winery: Villa Poggio Salvi
(<http://www.biondisantispa.com>)

Location: Montalcino, Tuscany, Italy

Composition: 90% Sangiovese Grosso & 10% Merlot

Source of Grapes: The grapes for this wine were grown in one of the hilly, south-west facing vineyards near the historic town of Siena. Known as Monteriggioni, this district is part of the Chianti production area and carries the appellation Colli Senesi (Siena Hills).

Winemaking: After harvesting & pressing the grapes in mid September, the must of this wine was fermented in stainless steel tanks for about 12 days at a temperature between 20° and 30°. The fermenting wine was "punched-down" periodically with pneumatic rakes in order to increase the amount of contact between the must, its lees and the remaining skins. This technique helps extract more flavor and concentration. The finished wine was aged briefly in Slovenian oak barrels and then another four months in the bottle before release. 52,000 bottles were produced.

Description: Brilliant ruby red color with an attractive aroma fresh fruit, black-currants and violets. Medium-bodied and dry, with a fresh acidity and smooth finish. A modern style and easy-to-drink Chianti well-suited to a wide range of occasions. 13.5% alcohol.

Serve with: Pasta and first courses, poultry.

Optimum drinking: now through 2015.
Cost: 11 to 13 euros.

Where to buy: Isla Catavinos (Palma), La Romanita (Palma), Cocinaria (Palma), Enoteca Vini e Oli (Puerto Andraitx) Santi Taura store (Lloseta), Deli Flanigan (Porto Portals), Sal de la Vie (Santanyi), Terra de Vins (Manacor) & Mundidrinks (Llucmajor – by appointment)

Fast fact: Villa Poggio Salvi owns over 23 hectares around the town of Montalcino and produces a variety of wines, including small quantities of the famous red Brunello di Montalcino. Founded in 1980 with the idea of producing modern and less expensive wines for a younger audience, Poggio Salvi is owned by the greatest name in Montalcino, Biondi Santi. Biondi Santi is one of Italy's most famous producers and is credited with the creation of the Brunello di Montalcino appellation. It was Tuscany's first bottler and is often considered to be the Vega Sicilia of Italy. It is also one of Italy's most expensive wines... the regular Brunello from Biondi costs over 100 euros per bottle while the reserve will set you back about 350 euros!

For more information contact Adam Perkal at fine wine importers

www.mundidrinks.com.

