
Colle Santa Mustiola Poggio ai Chiari Toscana IGT

Winery: Colle Santa Mustiola

Category: Wine – Still – Red

Grape Variety: Sangiovese

Region: Chiusi/ Tuscany/ Italy

Vineyard: Estate

Winery established: 1912

Feature: Practicing organic viticulture

Awards: 3 Bicchieri 2015 (for 2007); 94 pts Vinous (for 2009)



Product Information

Soil: Alluvial/Sandy w/marine Pliocene deposits and pebbles, SE exposure

Altitude: 985 feet above sea level

Age of vines: first planted in 1950 and then replanted in 1990, 10k plants/Ha. 28 massal clones (4 pre-phyloxera) - Selection Massale (aka Massal Selection) is a French wine growing term for the practice of replanting new vineyards with cuttings from exceptional old vines from the same property.

Vinification & yield: Fermentation: with native yeasts, in controlled temperature stainless steel vats. Maceration: 40 days (20 days w/submerged cap) spontaneous Malolactic. Aging: +5 years, in French Barriques and Botti (20Hl), plus minimum 24 months in bottle. Yield: 35/40 ql per hectare.

Tasting Note: Poggio ai Chiari is a wine that expresses the typical elegance of the great Tuscan Sangiovese, the particular site where the vineyard is located and the careful vinification practices allow to obtain a fine, elegant wine capable of aging for many years improving and acquiring a bouquet of rare complexity. The typical notes of red fruit are made more complex over time by a series of tertiary aromas such as spices, leather, cinnamon and nutmeg that support a mouth of rare elegance in which the tannic texture expresses a silkiness that is typical only of great red wines from areas highly suited for viticulture as is the area of Santa Mustiola in Chiusi.

Production: 10,000 bottles

Producer Information

Family property in Chiusi, in the province of Siena. Winery owner Fabio Cenni took over the family's vineyard and cellar in the 1980's and started studying the Sangiovese plants of his grandfather, preserving and reproducing the best clones. In the 1990's Fabio planted most of the plots with a large selection of his family's old vines.

Colle Santa Mustiola stands for an uncompromised commitment to Sangiovese, organic approach to vineyard management and long maturation in the underground cellar.

The property comprises of 12 acres hillside vineyards, 99.9% planted with Sangiovese (10k vines/Ha). Fabio is practicing Organic viticulture (manure, "sovescio", sulfur, copper). 28 different Sangiovese clones (4 pre-phyloxera) are selected and propagated in the late 1980s, early 1990. The soils are mostly sandy (marine Pliocene sediments), rich in pebbles and clay. Climate: Tendentially temperate influenced by the presence of the lakes of Chiusi, Trasimeno and Montepulciano with cold winters and normally mild summers characterized by strong temperature variations between day and night. The underground cellar, built on a former Etruscan site, is naturally climate controlled. The consultant Winemaker is Emiliano Falsini.