

# MADE IN ITALY between History and Passion

The Tuscan experience of Il Poderaccio



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**Keekorok** is a successful young horse born at Il Poderaccio Farm in 2011, just like our Chianti Riserva. We chose this name as it means “something black”, as in our wine.

2011 was the year in which the production of the following grapes in our brand new vineyard started: Sangiovese (R23 and CH20), Ciliegiolo, black Malvasia and Canaiolo.

Chianti Riserva “Keekorok” has been aged in vitrified cement tanks for 2 years and subsequently bottled . The process continued for additional 4 months.



### Sticker "Keekorok"

In my "Palio di Siena", painted in 2007, I wanted the horses to be prominent on both sides of the label. I've always regarded the horse as the most real element in a race; when Lisa Ravà asked me to create a label for her wine featuring her beautiful horse "Keekorok", it was easy for me to reproduce his natural attitude.

The three "Ks" in the symbol evoke of his name "Keekorok".

### Alessandro Grazi

**GENERAL INFORMATION:** Made of an accurate selection of grapes, this vigorous wine stands out for its strong structure and personality.

**CLIMATIC CONDITIONS:** High temperatures and the lack of rainfalls from mid-August to early October have accelerated harvest. The grape harvest began on September 25th. Extraordinarily healthy grapes were picked and transported to the winery, with a lower yield though with respect to the average. Climatic conditions, particularly during the summer season, have caused a 15-percent reduction in wine quantity compared with last year. The quality of all our wines, though, has kept a very high standard.

**PROVENANCE:** This territory belongs to **DOCG Chianti** in the municipality of Siena

**ORIENTATION:** West – South/West

**SOIL TYPE:** Mixed soil mainly consisting of tuffaceous sandstone and clay.

**PLANTATION DENSITY:** Medium density - 4000 plants / ha

**VINEYARD LOCATION:** 250 – 300 metres above sea level

**VINE TRAINING SYSTEM:** Guyot – Spurred Cordon

**ALCOHOL LEVEL:** 14,00%

### ORGANOLEPTIC FEATURES

With the tannins present in the vine granting its longevity, this vigorous wine stands out for its strong structure and personality. Its fruit aroma with violet and red fruit flavours contributes to its intensely harmonic taste making of it a wine for important occasions.

### PAIRING TIPS

Perfect with red meat, seasoned cheese and fowl.

### FACT SHEET

**GRAPE VARIETY USED:** Sangiovese, Canaiolo, Malvasia nera, Cilieggiolo

**YIELD/HA:** 7000/7500 Kg/Ha

**VINTAGE:** From the end of September to mid-October

**WINE MAKING :** Manually processed

**FERMENTATION TANKS:** stainless steel tanks

**FERMENTATION PROCESS:** 10/15 days

**MACERATION PROCESS:** 20/25 days

**MALO-LACTIC FERMENTATION:** takes place after alcoholic fermentation

**AGING CONTAINERS:** vitrified cement tanks

**AGING TIME:** 24 months + 4 months in bottle

**AVAILABLE BOTTLE SIZES:** 0.75 lt.

## CHIANTI DOCG RISERVA 2011 "Keekorok" made from organically grown grapes

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**Chianti Colli Senesi DOGC** is produced using organic farming methods.

It is an intensely ruby red wine made from Sangiovese grapes (95%) and Tuscan Red Colorino grapes (5%). Its fruit aroma has a remarkable violet and red fruit taste. It is an intensely harmonic wine, with an elegant and enjoyable structure.

## FACT SHEET

**Wine type:** Chianti Colli Senesi DOCG 2012

**Grape Variety Used:** Sangiovese, Colorino Toscano

**Vineyard location:** 250 – 300 metres above sea level

**Soil:** Mixed soil mainly consisting of tuffaceous sandstone and clay.

**Vine training system:** Guyot – Spurred Cordon

**Plantation density:** 3500-4400 plants/ha

**Grape production per hectare:** 7500 – 8000 kilos / ha

### **Vinification system:**

Traditional red wine making in stainless steel tanks where temperature is maintained through a water system. Fermentation and maceration take place in 10-15 days during which pump-over and deléstage techniques are used to extract phenolic compounds. Malo-lactic fermentation will follow and be completed.

### **Tasting notes**

This intensely ruby red wine has a remarkable fruit aroma with violet and red fruit flavours. Thanks to its intensely harmonic and winy taste, this red wine stands out for its elegant and enjoyable structure. It combines perfectly with Tuscan traditional food, fresh and medium cheese.

## "Chianti Colli Senesi" DOCG

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**Brunaccio** is an organically produced, IGT Tuscan red wine. Our “pride and joy”, this wine is made of grapes specially selected according to their quality and vineyard southward orientation, for best sun exposure. Pure Sangiovese grapes grown in the Chianti area make this superb wine really unique, a Brunello made at Il Poderaccio, hence the name Brunaccio. Its color is a slightly garnet, ruby red, it has an intense winy perfume, a dry, well-balanced, robust and persistently tannic taste flavoured with tobacco, red fruits, blackberries, raspberries, cherry and a slightly bitter kernel aftertaste.



IGT red wine from Tuscany is the jewel of Il Poderaccio. Growing in a terroir conveniently exposed southwards, this special wine originates from a selection of grapes of highly refined quality. Produced with pure Sangiovese grapes, the same used for the renowned "Brunello di Montalcino" cultivar, this unique wine is made in Chianti, where Il Poderaccio is located, hence the name of Brunaccio, that is "Brunello of Il Poderaccio".

The grapes are organically cultivated and submitted to relevant control and certification procedures since 2000. Today the reference certification body is the I.C.E.A. (Institute for ethical and environmental certification).

**Tasting notes:** Brunaccio offers the most genuine expression of the Sangiovese wine cultivated on the Chianti hills of Siena. These organically grown grapes, make 100% of Brunaccio and ripen at least 2 years in concrete tanks thus "taming" tannins without losing its special features.

With a ruby, almost burgundy red colour, Brunaccio has an intense, winery perfume and a dry, well-balanced, slightly tannic, vigorous and lingering flavour. Its special odours include tobacco, red fruits, blackberry, raspberry and an after-taste of stones of mature cherries. Brunaccio matches perfectly with braised and stewed beef and game.

"Brunaccio" IGT red Tuscan





Our [organic extra virgin olive oil](#) is made with hand picked olives which are brought to the mill within three days max. from harvest, thus preserving the original characteristics and pure substances present in the fruit. One of the most peculiar characteristics of our oil is its special olive fruit aroma accompanied with a peppery and bitter aftertaste that leaves the mouth pleasantly dry and clean.



The olive groves at Il Poderaccio spread on the hills of Siena and are cultivated with organic methods which are controlled and certified by I.C.E.A. (Institute for ethical and environmental certification).

From the olives grown at Il Poderaccio, a unique organic extra virgin olive oil is produced. According to standard, this special olive mixture includes frantoio (58%), moraiolo (25%), leccino (14%) and other varieties (3%).

The olives are hand picked and brought to the mill within three days max. from harvest, thus preserving the original characteristics and pure substances present in the fruit.

The Frantoio Etrusco, the mill located in Murlo, in the surroundings of Siena, ensures cold pressing with no exposure to oxygen.

Our oil stands out for its low acidity . Its olive fruit aroma is accompanied with a pleasantly peppery aftertaste.

This pure virgin olive oil "Terre di Siena" is an organic produce and its production is limited to maximum 600 litres per year. It can be purchased exclusively at Il Poderaccio in 0.25, 0.50 and 0.75 litre bottles or 1.3 and 1.5 litre tins.

## Organic extra virgin olive oil

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A special Grappa distilled from pomaces obtained from organically grown grapes. The Grappa is softly and harmonically flavoured, with a jelly aftertaste which is an organoleptic feature of its bouquet.



**Type:** Fermented grape extract from pomaces grown in Tuscany

**Grape Variety Used:** Sangiovese

**Colour:** Limpid, straw yellow

**Aroma:** Persistent, stimulating

**Taste:** Intense and well-balanced taste with a light fruit scent

**Production method:** Continuous distillation, redistillation with vacuum columns.

**Maturation:** 6/12 months in stainless steel tanks

**Aging:** 18 months in small oak barrels

**Alcohol level:** 43 % vol.

**Serving temperature:** 9°/12° degrees

**Suggested glass:** Tulip glass

**Packaging:** 6 bottles / 0,500 l. each

### Notes

Our Grappa is distilled from pomaces obtained from organically grown grapes. Lack of pesticides and fungicides and the low quantity of sulphur dioxide employed, could allow for the growth of a different microbic flora. This process generates agreeably unusual scents and tastes specially appreciated by people loving organic products.

Limited production of 0,50-l bottles.

## Grappa Reserve Made with organic grapes

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