

Poggio Basso



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POGGIO BASSO

Profile

Meaning lower side of the hill in Italian, Poggio Basso is produced in the heart of Tuscany, on a gently sloping landscape tended by generations of family growers. Poggio Basso boasts an esteemed tradition of quality Chianti, Chianti Classico and Chianti Classico Riserva, Brunello and Primitivo. It is currently sold in Europe, the United States, and Asia.

Objective

To offer consumers a soft, easy to drink style of Chianti, Chianti Classico, Chianti Classico Riserva, Brunello, and Primitivo with sweet tannins and an excellent quality for the value, as well as the best value grappa out of Italy. Poggio Basso Grappa is currently the number one grappa sold in the U.S.

Support

POS materials (shelf talkers, table cards, etc.), price support, and 50% split on samples.

Press

Beverage Testing Institute - Chianti - Best Buy
Beverage Testing Institute - Grappa - Best Value Grappa under \$20



POGGIO BASSO CHIANTI

Region: Tuscany

Wine: Chianti

Areas: Monteriggioni, near Siena

Classification: DOCG

Grape Variety: 85% Sangiovese, 10% Cabernet Sauvignon, 5% Syrah

Alcohol Level: 12.7%

Wine Maker: Salvatore Lovo

Winery Profile: The winery from which Poggio Basso is produced has approximately 50 hectares of land under cultivation, as well as 70 hectares of olive trees. The centerpiece of the rolling estate is an ancient "castelletto."

Soil Composition: Evenly divided between clay, limestone, and rock

Harvest Time: First two weeks of October

Aging: Four months in the bottle

Food Pairings: This wine pairs well with most dishes, particularly well with meat.

Tasting Notes: Deep ruby red color. Fruity, fine perfume with characteristic scent of violets. Harmonious, smooth, and full flavor.

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POGGIO BASSO CHIANTI CLASSICO RISERVA

Region: Tuscany

Wine: Chianti Classico Riserva

Areas: Castellina in Chianti

Classification: DOCG

Grape Variety: 100% Sangiovese

Alcohol Level: 14%

Wine Maker: Stefano Chiocchioli

Winery Profile: The winery from which Poggio Basso is produced has approximately 50 hectares of land under cultivation, as well as 70 hectares of olive trees. The centerpiece of the rolling estate is an ancient "castelletto."

Soil Composition: Evenly divided between clay, limestone, and rock

Harvest Time: First two weeks of October

Aging: Aged for 18 months, 50% in Slovenian oak and 50% in barriques

Food Pairings: Excellent with grilled meats and fine cheeses, such as Parmigiano and Gorgonzola

Tasting Notes: Current, chocolate covered cherry with a punch of juicy berry flavors. Finishes with good intensity.

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POGGIO BASSO CHIANTI CLASSICO

Region: Tuscany

Wine: Chianti Classico

Areas: Castellina in Chianti

Classification: DOCG

Grape Variety: 95% Sangiovese, 5% Canaiolo

Alcohol Level: 14%

Wine Maker: Stefano Chiocechioli

Winery Profile: The winery from which Poggio Basso is produced has approximately 50 hectares of land under cultivation, as well as 70 hectares of olive trees. The centerpiece of the rolling estate is an ancient "castello."

Soil Composition: Evenly divided between clay, and sand

Harvest Time: September

Aging: Twelve months in Slovenian oak

Food Pairings: This wine pairs well with most dishes, particularly well with meat.

Tasting Notes: Clean, dry, fruit notes with a hint of light spices on the palate. Full-bodied with a silky smooth texture. Very fine tannins and finish.

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POGGIO
BASSO

POGGIO BASSO BRUNELLO DI MONTALCINO

Region: Tuscany

Wine: Brunello di Montalcino

Areas: Montalcino

Classification: DOCG

Grape Variety: 100% Sangiovese Grosso

Alcohol Level: 14.5%

Wine Maker: Fulvio Galgani

Winery Profile: The winery lies just north of the Roman abbey of St. Antimo, one of the best agricultural zones for a vineyard and one of the most beautiful panoramic sites in Montalcino.

Soil Composition: Dense clay and marl

Harvest Time: First two weeks of October

Aging: Four months in the bottle

Food Pairings: This wine pairs well with game meat, roasted and grilled red meats, and very season cheeses.

Tasting Notes: Classic and rich with a nice beefy edge to black currant. Tuscan red cherry and black pepper notes. Long, rich, dark chocolate finish.

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POGGIO BASSO PRIMITIVO

Region: Apulia

Wine: Primitivo

Classification: IGT

Grape Variety: 100% Primitivo, the mother of Zinfandel

Alcohol Level: 14.5%

Wine Maker: Giuseppe Angiuli

Soil Composition: Terra rossa (ferrous red clay and sand) and limestone

Harvest Time: Late September

Aging: In stainless steel vats, to preserve the purity of the fruit

Food Pairings: This wine pairs well with grilled meats and grilled vegetables, and complements strong fish, such as tuna, salmon, and swordfish.

Tasting Notes: This rich yet elegant Primitivo has a fresh scent of blackberry with a hint of spicy currant. Soft, sweet tannins and acidity with no oak influence makes this a plush and consumer-friendly wine.

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POGGIO BASSO
GRAPPA

Beverage Tasting Institute's
Silver Medal Winner
Best Value Grappa under \$20



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POGGIO BASSO

Beverage Testing Institute's
"Highly Recommended"
"Best Buy"

POGGIO BASSO Grappa



POGGIO BASSO Chianti

Tuscan Wines at Their Best



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