

## Poggio Bonelli



Poggio Bonelli is proud to preserve and continue the traditions of Italy's land in its everyday work: a perfect symbiosis between man and the land, a centuries-long history that has continued until today. Its aim is to create value through a constant search for product quality and customer satisfaction, combining the enhancement of a region and the production of high-end food and agriculture products. Located right in the heart of the area of origin of the Chianti Classico in Tuscany, the property covers about 810 hectares. Here, the local wine-making tradition dating back to the 16th century persists with vitality and vigour thanks to 83 hectares of cultivated vineyards whose grapes yield the renowned Poggio Bonelli wines. Poggio Bonelli produces 9 highly rated wines: Vermentino, Chianti, Chianti Classico, Chianti Classico Riserva, Tramonto d'Oca IGT, Poggiassai IGT, Vin Santo di Chianti, Vin Santo di Chianti Classico and Grappa di Sangiovese. An enchanting farmhouse with ten apartments is also part of the property. Excellent extra-virgin olive oil varieties are obtained from the 8,000 olive trees on the estate.

## The legend of the "Gallo Nero"



The black cockerill or rooster (Gallo Nero) has for long been the emblem of the entire Chianti region and more recently of Chianti Classico wines. There are several stories claiming to account for it. One such story relates to the long-lived rivalry existing in the Middle Ages between Siena and Florence. In order to bring an end to their ceaseless battles, these cities decided to settle the location of the boundary between them by means of a competition between

two knights. The knights were to set out on horseback their respective hometowns at cock-crow and the point at which they met would be the frontier between the two republics. For this purpose, the citizens of Siena raised a beautiful white rooster, which grew sleek and fat. The Florentines, instead, chose a black rooster and never fed him, so that on the day of the race, the black rooster was so famished that he started to crow even before sunrise. As a result, the Florentine knight was able to set out much sooner than the Sieneese knight whom he met at Fonterutoli, near Castellina, merely 12 kms from Siena, hence almost all of the Chianti territory was united under the rule of the Florentine Republic. The Black Rooster profile was the emblem of the historic Chianti League.

## Chianti Classico vs Chianti

Chianti Classico is a small area in central Italy, Tuscany region and it lies between the larger cities of Florence and Siena. This is the land of the Gallo Nero, the black rooster. The first time a reference to Chianti wine appears in a formal document was 1398. Chianti Classico is "the oldest zone of origin" of Chianti. Chianti CLASSICO DOCG wine, of which the Gallo Nero (the Black Rooster) is the symbol, has nothing to do with Chianti DOCG for many different reasons. Firstly, the terroir is completely different because Chianti CLASSICO DOCG wine is PRODUCED AND BOTTLED ONLY IN THE CHIANTI GEOGRAPHICAL AREA, called Gallo Nero zone. This is a small terroir very homogeneous, with generally an alkali soil (pH above 8), rich in active carbonates and unfertile. Alternatively, Chianti DOCG wine is produced in almost the whole of Tuscany, from Pisa to Arezzo, with absolutely different terroirs (often acidic and fertile), very different heights and very different exposures. Secondly, to produce Chianti CLASSICO DOCG Gallo Nero wines, winemakers are committed to a yearly production about 3 lb per plant. Instead, for Chianti DOCG wines the admitted yearly production is about 9 lb per plant, thus 3 times more! Due to the minor rate of production and to the limited surface the total annual production of Chianti CLASSICO DOCG Gallo Nero wine is about 30% of the Chianti DOCG, therefore

the cost and the quality of Chianti CLASSICO DOCG grapes is obviously much higher.

Thirdly, in the Chianti CLASSICO DOCG Gallo Nero wine blend, winemakers are obliged to put a minimum of 80% Sangiovese and the remaining 20% must be made with only red berry grapes from an official list starting with Canaiolo. In Chianti DOCG wine, the producers can put as little as 60% Sangiovese and they can add to that white berry grapes, such as Malvasia and Trebbiano, two vines bearing high quantity of grapes, but giving a wine that oxidizes very quickly. The wine is ready for the consumption after 5 months from the harvest but it is a wine that does not age because after 3 or 4, or maximum 5 years after the harvest, it normally completely oxidizes and becomes undrinkable. For all these reasons there must not be any confusion between Chianti DOCG wine and Chianti CLASSICO DOCG Gallo Nero wine.



## "Pepeoso" recipe

This Tuscan beef stew has a long history. It was invented by the furnace workers (fornaciai) who baked the terracotta tiles for the Brunelleschi's famous Duomo in Florence. They mixed roughly cut up beef shank, salt, lots of black pepper and red wine (Chianti, of course) in terracotta pots and let it all bake slowly in a corner of their furnace until it was time to eat.

### Ingredients (4-6 people)

- 1 kg (2 lbs) beef for stew;
- 1 head of garlic;
- 20g (3/4 oz) whole peppercorns;
- Salt, preferably roughly sea salt;
- 1 bottle red wine (Chianti).

### Directions

Cut the beef into large chunks, along the natural muscle separations where possible. Lay the beef chunks into the bottom of a terracotta pot and insert the garlic cloves interspersed among the beef chunks here and there. Sprinkle the whole peppercorns and salt over everything. Pour over enough red wine to cover the beef. Cover the pot and place in a slow oven (160C/324F) for 4 hours or more, until the beef is falling apart tender and the red wine has reduced into a rich sauce. If the dish is still too liquid and you're ready to eat, remove the cover, which will allow it to reduce more quickly.

