

ClasSicO

Fine Wines & Spirits
-est. 2002 -



Poggio Torselli Bizzarria Bianco

Varietal: 95% Trebbiano 5% Malvasia

Soil: Calcareous Clay

Elevation: 360 mtrs

Practice:

Appellation: IGT Toscana

Alcohol %: 12.5

Residual Sugar: gr / liter

Dry Extract: gr / liter

Production: cs

ph:

Acidity: gr / liter

Tasting Notes: A golden yellow color with exotic dried fruits on the nose and a fresh and mineral finish in the mouth.

Vinification: The grapes are completely destemmed, not pressed, and transferred to a steel vat, where they ferment in the presence of the skins for 15 days and remain on them to macerate for another two months at a controlled temperature of 15° C. At the end of the maceration period the wine is delicately pressed and transferred into steel for spontaneous tartaric stabilization.

Aging: 3 months in steel vats and 1 month in bottle.

Food Pairing: Practically perfect with any type of pairing, capable of expressing refinement in the aperitif and excellence in accompanying both the simplest and the most sophisticated dishes, both the most delicate and the most full-bodied flavors.



Accolades

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