

# ClasSicO

Fine Wines & Spirits  
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# Poggio Torselli Bizzarria Rosato



**Varietal:** 50% Sangiovese 50% Pugnello

**Soil:** Calcareous Clay

**Elevation:** 360 mtrs

**Practice:**

**Appellation:** IGT Toscana

**Alcohol %:** 14

**Residual Sugar:** gr / liter

**Dry Extract:** gr / liter

**Production:** cs

**ph:**

**Acidity:** gr / liter

**Tasting Notes:** A pale pink color wine with hints of rose and red fruit on the nose while on the palate, a soft and elegant wine with a savory finish.

**Vinification:** De Stemmed grapes are lightly pressed to obtain the must which is then transferred to temperature – controlled stainless – steel tanks where the 15 – day fermentation occurs.

**Aging:** 5 months in stainless-steel tank followed by 3 months in the bottle.

**Food Pairing:** Reach meats, pasta and vegetables.

Accolades



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