

ClasSicO

Fine Wines & Spirits

-est. 2002 -



Poggio Torselli

Chianti Classico Gran Selezione “Montecapri”

Varietal: 100% Sangiovese

Elevation: 360 mtrs

Practice:

Appellation: Chianti Classico Gran Selezione

Alcohol %: 14.5

Residual Sugar: gr / liter

Soil: Calcareous Clay

Acidity: gr / liter

Dry Extract: gr / liter

Production: cs

ph:

Tasting Notes: Intense ruby red color with ripe fruit, underbrush, and balsamic notes on the nose. A structured wine with elegant and persistent tannins.

Vinification: De Stemmed grapes are transferred to temperature controlled non – vitrified concrete tanks for 2 weeks of fermentation followed by three days of maceration on the skins.

Aging: 24 months in 500 ltr French oak barrel followed by 3 months in Slavonian oak barrel and further 3 months in the bottle.

Food Pairing: Roast and braised meat and game recipes. Perfectly complements mature cheese and truffle and mushroom courses.

Accolades

2209 W 1st Street Suite 111 Tempe AZ 85281

p. 480 557 8466 f. 480 557 0556

www.classicowines.com