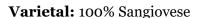
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Fine Wines & Spirits
-est. 2002 -

Poggio TorselliChianti Classico Riserva





Soil: Calcareous Clay

Elevation: 360 mtrs

Practice: Dry Extract: gr / liter

Appellation: Chianti Classico DOCG **Production**: cs

Alcohol %: 14 ph:



Tasting Notes: Intense ruby red color that present notes of red berries, tobacco and nutmeg. The wine is soft yet complex on the palate accompanied by elegant tannins

Vinification: De Stemmed grapes are transferred to temperature controlled non – vitrified concrete tanks for 15 days of fermentation followed by three days of maceration on the skins.

Aging: 24 months in 500 ltr French oak barrel followed by 1 months in concrete tank.

Food Pairing: Roast and braised meats, game, mature cheeses, and spicy foods



Accolades



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