

# ClasSicO

Fine Wines & Spirits  
-est. 2002 -

# Poggio Torselli

## Chianti Classico Riserva



**Varietal:** 100% Sangiovese

**Soil:** Calcareous Clay

**Elevation:** 360 mtrs

**Practice:**

**Appellation:** Chianti Classico DOCG

**Alcohol %:** 14

**Residual Sugar:** gr / liter

**Dry Extract:** gr / liter

**Production:** cs

**ph:**

**Acidity:** gr / liter

**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

---

2209 W 1<sup>st</sup> Street Suite 111 Tempe AZ 85281  
p. 480 557 8466 f. 480 557 0556

[www.classicowines.com](http://www.classicowines.com)