

# ClasSicO

Fine Wines & Spirits  
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# Poggio Torselli Chianti Classico

**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:** Lively ruby red color with hints of cherry and orange peel on the nose accompanied by vanilla notes. A highly drinkable wine with soft and yet persistent 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:** 12 months in 500 ltr French oak barrel followed by 3 months in bottle.

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

Accolades

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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)