



Chianti Classico DOCG

Grape types

Sangiovese 85%
Cabernet Sauvignon 15%

Denomination

DOCG Chianti Classico

Analytical data

Alcohol content: 13.30 % vol
Dry extract: 30.0 g/l
Total phenolics: 2,453 mg/l

Vineyards

Height above sea level: 300 m.
Training system: Spurred cordon
Planting density: 5,000 vines/ha
Cover cropping with sown
Subterranean Clover (*Trifolium subterraneum*)
Average yield: 55 q/ha

Winemaking:

Fermentation and vinification at controlled temperatures.
Maceration for 18 days with analytical monitoring of phenolic potential.

The wine is aged for 12 months in 15-hl barrels (Sangiovese) and in French oak barriques (Cabernet Sauvignon).

Sensory characteristics:

Intense ruby red hue.
Ripe red berry fruit, morello cherry and vanilla on the nose. In the mouth, the fruit flavors are underpinned by caressing tannins and hints of spice. The palate has excellent structure.

Serving temperature:

16 – 18 °C

Food matchings:

Partners a wide range of red and white meats, including poultry and spit-roast game, as well as mature Pecorino cheese.

Packaging:



Chianti Classico
0.75-l Bordeaux bottle
Six bottle carton



Chianti Classico
0.75-l Bordeaux bottle
Individual presentation pack



Chianti Classico
0.75-l Bordeaux bottle
Individual presentation pack
in six bottle carton

Azienda Agricola Poggio Torselli

I-50026 San Casciano in Val di Pesa (Fi) Via Scopeti, 10
Tel. +39 055 8290241 - Fax +39 055 8290771

poggiotorselli@telematicaitalia.it - www.poggiotorselli.it