



Azienda Agricola  
**POGGIO  
TORSELLI**

# Vin Santo

## Chianti Classico DOC

### Grape varieties

Malvasia Lunga del Chianti  
and Trebbiano Toscano

### Appellation

Chianti Classico DOC

### Analytical data

*Alcoholic strength: 17.0° vol*

### Vineyards

*Altitude: 300 m.s.l.m.*

*Training system:*

Spurred cordon

*Density: 5000 vines/hectare*

Grass cover (*Trifolium subterraneum*) planted between rows

Average production: 7500 kg/ha

### Winemaking method

Selection of the finest grapes which are naturally dried by vertically hanging the bunches on traditional *penzoli* until the beginning of the following year. The dried grapes are then pressed and the must is transferred to oak, cherrywood or chestnutwood *caratelli* (half-barriques) where the wine ages for at least three years.

### Sensory profile

Amber colour with intriguing orange glints.

Classic, layered nose of dried fruit and herby notes.

Richly unctuous, mouth-filling palate with good weight and a long, sweet finish.

### Serving temperature

18 °C

### Food pairings

Classic and traditional with Tuscan almond biscuits or fine tea biscuits.

Different and intriguing with Roquefort-like cheeses.

### Packaging

0.5l bottle.

In individual box.

Carton of 6 bottles



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