



Chianti Classico



*Our Chianti Classico:
where talent,
style and
passion meet
with our care
and respect
for the land.*

POGGIO TORSELLI



Chianti Classico



Appellation

Chianti Classico DOCG

Grape variety

100% Sangiovese

Soil and vineyard

Grapes grow in three vineyards with moderately alkaline soils of clay and limestone at an altitude of between 160 and 250m a.s.l. The vineyards, known as “Villa”, “Inferno”, and “Colombaia”, are about 20 years old, at the top of their productive balance. Planted along the maximum gradient of the slopes, vines have South – South/East exposure and are cordon spur-pruned trained. Autumn green manure with mixed crops helps in yield management and in improving soil's structure and hydrological stability. Average annual production: 40 hl/ha – 70,000 bottles.

Winemaking

Carefully selected grapes are hand-picked into small crates during the third decade of September.

Vineyards are subject to pre-harvest analysis where grapes and pips are regularly tasted in order to check the optimum phenolic ripeness, pH and sugar content.

Temperature controlled fermentation with indigenous yeasts takes place in stainless steel tanks with maceration on the skins for about 20 days (at max. 26°C). Only free-run juice is used in the making of the wine. Malolactic fermentation occurs in wood followed by an aging period of at least 12 months in 1,500-litre Slavonian oak barrels with lees preserved as long as possible by frequent, soft bâtonnages.

Before bottling wine undergoes a gentle fining and filtration.

Tasting notes

Chianti Classico Poggio Torselli is dark ruby red in colour with vibrant highlights. On the nose opens to show blackberries and Morello cherries, those parting to reveal sweet spices and vanilla with hints of tea leaves and fresh forest floor. Warm, long and mouth-filling. Medium-to full-bodied with generous, soft tannins and a pleasant, balanced freshness.

Food pairing

Chianti Classico Poggio Torselli nicely complements all meat dishes and vegetable soups (like those of the traditional Tuscan cuisine: ribollita, pappa al pomodoro and acqua cotta). It is excellent paired with hearty fish recipes, cheese, cold cuts and spicy food. Ideal serving temperature is 16 °C.

Notes

Since 2017 Poggio Torselli has adopted organic farming methods and biodynamic viticulture practises.



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