



# Chianti Classico

*Riserva*



*From a selection of  
the best Sangiovese  
grapes grown in  
our vineyards,  
our Chianti  
Classico Riserva.*

POGGIO TORSELLI



# Chianti Classico

## *Riserva*



### Appellation

Chianti Classico Riserva DOCG

### Grape varieties

100% Sangiovese

### Soil and vineyard

Grapes grow in three vineyards at an altitude of between 160 and 250m a.s.l with moderately alkaline soils of clay and marine substrates of flaky marl with beds of white limestone. The vineyards "Scopeti", "Defizio" and "Salceto" are about 20 years old, at the top of their productive balance. Planted with South/South-East exposure, along the maximum gradient of the slopes, vines are cordon spur-pruned trained. Autumn green manure with mixed crops helps in yield management and to improve soil's structure and hydrological stability.

Average annual production:  
35 hl/ha – 15,000 bottles

### Winemaking

Carefully selected grapes are hand-picked into small crates during the first week of October.

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 30 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 24 months in French oak barrels of 225 to 1,500 l, with lees preserved as long as possible by frequent, soft batonnages.

Before bottling wine undergoes a gentle fining and filtration.

### Tasting notes

Dark and ruby red with vibrant highlights towards garnet with aging. Plump and mellow, on the nose is complex and elegant, with a generous array of red berries, Morello cherry,

rose petals with intriguing green pepper and sweet spices notes; those parting to reveal an elegant balmy undertone and subtle minty hints.

Complex, mouth filling and elegant with silky tannins and a balanced freshness on a background of subtle and sleek oak; all coming to a long, generous finish.

Full bodied with a good structure, this is a wine of great balance and longevity, reaching its peak 6 years after its vintage year.

### Food pairing

Chianti Classico Riserva Poggio Torselli easily complements all types of red meat, in particular roast and braised. Excellent with game dishes, pairs very well with mature cheese and spicy food.

Ideal serving temperature is 18 °C (64°F).

### Notes

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



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