



Chianti Classico Gran Selezione

Denomination: Chianti Classico Gran Selezione D.O.C.G.

Vintage: 2011

Production area: produced by origin from the vineyards of "Poggio Ai Mandorli" estate. In the heart of chianti classico area.

Grapes: 90% Sangiovese 5% Merlot 5% Syrah

Alcohol: 13,5%

Cultivation System: cordone speronato

Soil composition: calcareous, clay, marl, sand and pebbles.

Output per hectare: 7 tons

Plants density: least 4500

Aging: 6 months in tonneaux, french oak barrels and then in bottles for min 3 months.

Tastin Notes: the GRAN SELEZIONE (in English GREAT SELECTION) is a new type of excellence and can be certainly considered a new point of reference for the international wine drinkers in the world. The Chianti Classico Poggio ai Mandorli is a wine mainly produced with Sangiovese grapes and a small addition of Merlot and Syrah. The winemaker did let the wine aging and refine in tonneaux and french oak barrels for 6 months. On the nose it is complex and elegant with notes of violets and wild berries. Warm and well balanced on the mouth, excellent body that makes it particularly suitable also as meditation wine.

Food pairing: It goes well with meat dishes, game, as well as mature cheeses.

Tasting temperature: 18 °C

Formats Available: - carton x 6 bottles 75cl

EAN Bottle: 8009825001577

EAN Carton: 8009825001584



Tenuta Poggio ai Mandorli

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