



Chianti Classico Riserva

Denomination: Chianti Classico Riserva D.O.C.G.

Vintage: 2012

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%

Cultivation System: cordone speronato

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

Output per hectare: 7 tons

Plants density: least 4500

Aging: more than 1 year in oak casks, french barriques and tonneaux, and then 3 months in bottles.

Tastin Notes: This wine, so distinctive in character, is produced from the vineyards of the "Poggio ai Mandorli" estate, using 90% Sangiovese grapes, together with a small addition of Merlot and Syrah.

Aged for more than one year in oak casks, french barriques and tonneaux, it is refined with an additional for four more months in the bottle. An intense ruby red colour, with delicate flashes of maroon, it offers a complex, elegant bouquet giving hints of violet and wild berries. The taste is warm and comforting, with soft, noble tannins that endow the wine with an alluring, persistent character.

Food pairing: Especially admired as an ideal wine for meditation, it also goes well with dishes of meat, noble game and well aged cheeses.

Tasting temperature: 18 °C

Formats Available: - carton x 6 bottles 75cl



Tenuta Poggio ai Mandorli

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