



BACCHANAL WINE IMPORTS

IMPORTERS OF FINE WINES

10 MIDLAND AVENUE - # 200

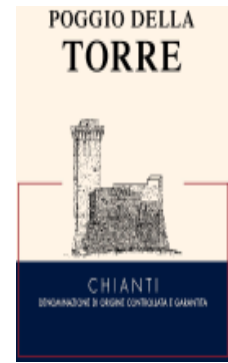
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POGGIO DELLA TORRE

CHIANTI - DOCG

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

This wine is produced following antique and yet traditional practice and techniques where all the grapes are selected manually and coming only from the specific and denominated areas for the production of Chianti and in particular from the province of Florence.

Production Area: Vinci (Firenze) in the heart of Chianti region. Grapes are coming mainly from the following towns: Vinci and Cerreto Guidi.

Grape varieties: 90% Sangiovese and 10% Canaiolo

Grapes per hectare: 80 Quintals

Wine produced per hectare: 50 to 60 hectolitres

Vinification: This wine is produced with Sangiovese and Canaiolo grapes, which are harvested separately. It follows a traditional method of red wine vinification. The fermentation takes a minimum of 15 days under controlled temperatures not exceeding 28⁰ C.

Color: Bright ruby red.

Aroma: Intense and persistent, vinous with red fruit scent of a spring plum.

Taste: Dry, clean, soft in the palate and lightly tannic with good grain tannins.

Tasting Notes: Attractive aromas of black cherry, blueberry and a peppery edge. Great weight and intensity with plenty of plum and cherry flavors which continue through to the finish.

Gastronomy: It matches well with red meat dishes, meat roasts and young cheeses. Excellent with penne with Italian sausage and tomato sauce. Serve at 18° - 20°C.

Ageing Ability: If correctly stored, this wine continues to age for 5-7 years.

Analytical Data: Alcohol: 12.5% vol.