



BACCHANAL WINE IMPORTS

IMPORTERS OF FINE WINES

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POGGIO DELLA TORRE ***CHIANTI CLASSICO*** ***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: 100% Sangiovese

Grapes per hectare: 80 Quintals

Wine produced per hectare: 50 to 60 hectolitres

Vinification: Maceration on the skins takes place during fermentation and lasts approximately 10-12 days, together with frequent, gentle pumping over. Temperature control (28-29°C) during fermentation encourages good colour and supple tannins.

Color: Purple red.

Aroma: Full, fruity aroma with light elegant notes of spice. The flavor is smooth and lingering with a fruit finish

Taste: The palate has a soft texture with cherry and wild strawberry notes. Very subtle, mellow and elegant.

Tasting Notes: Clear, purple-red in colour, with good depth and good structure. On the nose, the wine is spicy with perfumes of cherries and flowers. On the palate, the wine is ripe and well balanced. Harmonious from start to finish.

Gastronomy: With enough structure to stand up to robust main courses, it is also excellent with cheese. Serve at 18°C

Ageing Ability: If correctly stored, this wine continues to age for 7-9 years after bottling.

Analytical Data: Alcohol: 12.5% vol.