



BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

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POGGIO DELLA TORRE CHIANTI RISERVA - 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 or local red grapes.

Grapes per hectare: 80 Quintals

Wine produced per hectare: 50 to 60 hectolitres

Vinification: Ripe grapes are picked and vinified by leaving the grape skins to macerate for 12-14 days. Fermentation takes place at a controlled temperature of 28/29°C. After racking, the wine is left to complete its mololactic fermentation. The wine is refined by placing it in french oak casks for 10 months then in bottles for 4 months.

Color: Ruby red.

Aroma: Intense and persistent, vinous with red fruit scent of cherries and strawberries.

Taste: Fruity bouquet, the flavour reflects the spicy undertone of the aroma and is balanced by a fine tannic note.

Tasting Notes: Ruby red in colour, this fine Tuscan red offers pleasantly "rustic" black-fruit aromas lent complexity by appealing earthy nuances. Bright fruit and snappy acidity are balanced in the flavor. It's a straightforward Chianti in the old-fashioned Old World style, made to enjoy with food.

Gastronomy: Roast of red meat, mixed meat grills, game, dishes containing truffle, mature Pecorino cheese. Serve at 18°C.

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

Analytical Data: Alcohol: 12.5% vol.