



# Vi. Sco., Inc.

Wine Importer & Distributor

PRODUCT OF ITALY



## CHIANTI CLASSICO GRAN SELEZIONE TENUTA POGGIO AI MANDORLI

Denomination : **D.O.C.G.**  
Variety : **90% Sangiovese 5% Merlot 5% Syrah**  
Color : **Red**  
Alcohol content : **13.5% Vol.**  
Bottle size : **750 ml**  
Production area : **Tuscany**

**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



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