



Vi. Sco., Inc.

Wine Importer & Distributor

PRODUCT OF ITALY



CHIANTI CLASSICO RISERVA TENUTA POGGIO AI MANDORLI

Denomination :	D.O.C.G.
Variety :	90% Sangiovese 5% Merlot 5% Syrah
Color :	Red
Alcohol content :	13% Vol.
Bottle size :	750 ml
Production area :	Tuscany

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



85 Hazel Street - Glen Cove, NY 11542

Phone : 516-656-5959 Fax : 516-759-2408

<http://www.viscowine.com> e-mail: viscowine@aol.com