

CHIANTI CLASSICO GRAN SELEZIONE POGGIO AI MANDORLI DOCG TOSCAN





Appellation: D.O.C.G.

🏺 Grapes Variety : 90% Sangiovese 5% Merlot 5% Syrah

Alcohol Vol.: 14 %
Bottle size: 750 ml
Region: Tuscany



Area of production: produced by origin from the vineyards of .Poggio Ai Mandorli. estate. In the heart of chianti classico area.

Vine training method: spurred cordon

Soil: calcareous, clay, marl, sand and pebbles

Refining time: 6 months in tonneaux, french oak barrels and then in bottles for min 3 months. Organoleptic characteristics: the Gran Selezione 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.

Serving suggestions: It goes well with meat dishes, game, as well as mature cheeses.

Tasting temperature: 18 °C







Chianti Trambusti was founded in 1934 by Orlando Trambusti, a wine lover and connoisseur who decided to turn his own natural vocation into a profession.

Today the company is a large wine making firm with modern, functional equipment used to produce and bottle top quality wines, while fully respecting its traditions and the territory. In the 2000s, the company returned to its territorial vocation, purchasing Tenuta Poggio ai Mandorli in Greve and restoring it to its original splendour.

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