



Vi. Sco., Inc.

Wine Importer & Distributor

PRODUCT OF ITALY



## CHIANTI CLASSICO RISERVA POGGIO AI MANDORLI DOCG TOSCANA



RED



Appellation : D.O.C.G.



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



Alcohol Vol. : 13 %



Bottle size : 750 ml

Region : Tuscany



Denomination: Chianti Classico Riserva D.O.C.G.

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

Cultivation System: cordone speronato

Soil composition: calcareous, clay, marl, sand and pebbles.

Output per hectare: 7 tons Plants density: least 4500

Aging: more than 1 year in oak casks, french barriques and tonneaux, and then 3 months in bottles.

Tasting Notes: This wine, so distinctive in character, is produced from the vinyards 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

 **TRAMBUSTI**  
Casa Fondata nel 1934



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.

85 Hazel Street - Glen Cove, NY 11542

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

<http://www.viscowine.com> - e-mail: [viscowine@aol.com](mailto:viscowine@aol.com)