

# ClasSicO

Fine Wines & Spirits

-est. 2002 -

## Poggio Torselli

### Bianco Toscana IGT



**Varietal:** 40% Sauvignon Blanc 40 % Chardonnay 20% Gewurztraminer

**Soil:** Calcareous Clay

**Elevation:** 360 mtrs

**Practice:**

**Appellation:** Bianco Toscana IGT

**Alcohol %:** 14.5

**Residual Sugar:** gr / liter

**Acidity:** gr / liter

**Dry Extract:** gr / liter

**Production:** cs

**ph:**

**Tasting Notes:** Straw yellow color with hints of Vanilla, white rose, and tropical fruits on the nose. The wine envelops the mouth with a pleasant minerality on the finish.

**Vinification:** De Stemmed grapes are transferred to temperature controlled non – vitrified concrete tanks for 2 weeks of fermentation occurs.

**Aging:** 5 months in 500 ltr French oak barrel followed by 1 months in stainless steel tank

**Food Pairing:** Seafood, white meat, and soft cheeses.

Accolades

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