

ClasSicO

Fine Wines & Spirits
-est. 2002 -

Poggio Torselli Bizzarria Rosso



Varietal: 100% Sangiovese

Soil: Calcareous Clay

Elevation: 360 mtrs

Practice:

Appellation: IGT Toscana

Alcohol %: 13.5

Residual Sugar: gr / liter

Dry Extract: gr / liter

Production: cs

ph:

Acidity: gr / liter

Tasting Notes: A brilliant ruby colored wine with hints of cherry and orange peel on the nose and elegant in the mouth. Soft mild tannins are nicely integrated.

SUGGESTED TO BE SERVED COLD

Vinification: De Stemmed grapes are transferred to fermentation tank with 1/2 of the juice placed in non-vitrified concrete vats and the remaining 50% in stainless steel tank. Fermentation takes place at a controlled temperature for 2 weeks with subsequent maceration on the skin for 3 days.

Aging: 4 months in stainless-steel tank followed by 3 months in the bottle.

Food Pairing: Meatloaf and roast chicken.

Accolades



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