

ClasSicO

Fine Wines & Spirits
-est. 2002 -

Poggio Torselli Rosso Toscana IGT



Varietal: 65% Cabernet Sauvignon 5 % Cabernet Franc 30% Merlot

Soil: Calcareous Clay

Residual Sugar: gr / liter

Elevation: 360 mtrs

Acidity: gr / liter

Practice:

Dry Extract: gr / liter

Appellation: Rosso Toscana IGT **Production:** cs

Alcohol %: 14.5

ph:

Tasting Notes: Intense ruby red color with aromas of ripe plum and balsamic. Notes of Vanilla and black pepper are a result of the extended aging period in wood. The wine envelops the mouth with full tannins with a fine finish.

Vinification: De Stemmed grapes are transferred to temperature controlled non – vitrified concrete tanks for 2 weeks of fermentation followed by three days of maceration on the skins.

Aging: 24 months in 500 ltr French oak barrel followed by 3 months in concrete tank and further 3 months in the bottle.

Food Pairing: Roast and braised meats, game, mature cheeses, and spicy foods

Accolades

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