

ClasSicO

Fine Wines & Spirits
-est. 2002

Fanti Poggio Torto



Varietal: 60% Sangiovese, 25% Merlot, 10% Syrah and 5% Cabernet Sauv

Appellation: Toscana Rosso

Acidity: 5.3 gr / Ltr

Alcohol %: 14.5

Sugar: 0.5 gr / Ltr

Acidity: 5.5 gr / Lt

Tasting Notes:

Intense and complex on the nose with aromas of red fruits and sweet spices (vanilla and pink pepper) The palate shows very good balance between smoothness and acidity. Fruity notes are well integrated by a pleasant sapidity. Rounded, persistent, with a fresh and lingering finish

Barrel Aging: 4 months in oak barrels, 50% in barriques of 3hl and 50% in big oak barrels of 50 hl.

Winemaking: After the manual selection of the grapes on the sorting tables, fermentation is carried out in stainless steel tanks at controlled temperature (maximum 28 °C).

Food Pairing: Pici alla Bolognese, Pizza, Florentine Steak.

Accolades

2023 91 pts, James Suckling

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