

Tenuta Poggio Ai Mandorli



Chianti Classico Riserva D.O.C.G. 2017



Tasting Notes:

This wine of great character is produced from the grapes from the Tenuta Poggio ai Mandorli vineyards: **90% Sangiovese** and a small addition of **Merlot** and **Syrah**, aged for over 18 months in oak barrels then refined in the bottle for a further four months. A deeply intense ruby red color with the slightest of garnet hues, a complex and elegant bouquet with hints of violets and fruits of the forest, a warm and well-rounded flavor with smooth, noble tannins offering a clear, very mellow and persistent finish. Particularly loved as a wine for meditation, ideal with meat, noble game and mature cheeses.

Alcoholic strength: 13%

Soil: limestone, clay, marl, sand and pebbles

Food pairing: Particularly loved as a wine for meditation, ideal with meat, noble game and mature cheeses.

Tasting temperature: 18 °C