TENUTA POGGIO AI MANDORLI®



2017

CHIANTI CLASSICO

RISERVA

TENUTA POGGIO AI MANDORLI°

CHIANTI CLASSICO R I S E R V A

2017

This wine, so distinctive in character, is produced from the vineyards of the "Poggio ai Mandorli" estate, using Sangiovese grapes mostly, with small addition of Merlot and Syrah. Aged for more than I year in oak casks, french barriques and tonneaux, it is refined for an addition of three months in the bottle. An intense ruby red colour, with delicate flashes of maroon, it offers a complex, elegant bouquet, gwing hints of violet and wild berries. The taste is warm and comforting, with soft, noble tannins that endow the wine with an alluring, persistent character. Especially admired as an ideal wine for meditation, it also goes well with dishes of meat, noble game and well aged cheeses.

BOTTLED BY FI/9844 - FIRENZE - ITALIA FOR POGGIO AI MANDORLI SOC. AGR. S.S. - GREVE IN CHIANTI - ITALIA RED WINE - 750 ML - AIC. 13.5% BY VOL. - PRODUCT OF ITALY IMPORTED BY: LUNEAU USA INC, WESTPORT, CT 06880

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

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CONTAINS SULFITES