

TENUTA POGGIO AI MANDORLI

2017

Chianti Classico Riserva



Tasting Notes

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.

Food Pairing

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

Varietals

90% Sangiovese
5% Merlot
5% Syrah

LuneauUSA.com

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