



FRANCOLI U.S.A.



POGGIO BASSO CHIANTI CLASSICO RESERVA

Chianti Classico Riserva is a designation given to wines grown in the Chianti Classico region of Tuscany. They are aged in oak for at least 24 months and bottled fined for at least 3 months afterwards. They must be at least 12.5% alcohol by volume. Poggio Basso Chianti Classico Riserva is made from grapes grown in the prestigious Panzano region in the heart of the Chianti Classico area.

REGION: Panzano, Tuscany

APPELLATION: DOCG

VARIETAL: 100% Sangiovese

ALCOHOL: 14%

WINEMAKING:

Soil Composition: Schist - heavy clay soil with soft flaky rocks

Vine Training Method: Guyot

Elevation: 950 ft.

Vine Exposure: South West

Harvest Time: Late September

Fermentation Container: Concrete Tanks

Length of Alcoholic Fermentation: 20 Days

Malolactic Fermentation: Wood

Type of Aging Container: Oak/Concrete

Type of Oak: Slovenian Oak-French Barrique

Length of Aging Before Bottling: 36 Months

Months Length of Bottle Aging: 12 Months

Sustainable: Yes

TASTING NOTES:

Full and complex with layers of wild berries, cedar and vanilla. Velvety, elegant, and extremely well balance.

FOOD PAIRINGS:

Excellent with grilled meats and fine cheeses.

Exceptional with rich pasta dishes with beef or short rib.

