

# POGGIO AMORELLI

## Chianti Classico

docg 2002

**Denomination:**

Chianti Classico docg

**Producer:**

Poggio Amorelli, Castellina in Chianti (Si)

**Name of Wine:**

Chianti Classico

**Grapes:**

100% sangiovese

**Maturation:**

12 months in tonneau, then 6 months in the bottle

**Colour:**

Intense and deep ruby red

**Bouquet:**

Fresh, persistent, of violets and vanilla

**Taste:**

Deep and round, of blackberries and raspberries. Noticeable that instantly there is an extraordinary balance between softness, acidity and tannins. The latter are still evidenced rather aggressively but are not pinching.

**Annual production:**

30.000 bottles

**Service Temperature:**

16-18 degrees

**Enjoy With:**

From earthy antipasti, to pasta with meat-sauces and mild-tasting red meats.

