

POGGIO AMORELLI

Chianti Classico Riserva

docg 2001

Denomination:

Chianti Classico Riserva docg

Producer:

Poggio Amorelli, Castellina in Chianti (Si)

Name of Wine:

Chianti Classico Riserva

Grapes:

100% sangiovese

Maturation:

18 months in tonneau, then 6 months in the bottle

Colour:

Intense ruby red, limpid, still very vivacious but interesting.

Bouquet:

Spicy, but not too delicate, powerful and very well balanced

Taste:

At the first impact it seems rather sweet, but then it extends with dryness keeping constant good structure and a good balance between acidity and tannins. It has a long finish with a good and austere sweetness that is well integrated with the tannins.

Annual production:

10.000 bottles

Service Temperature:

16-18 degrees

Enjoy With:

Very good on structured second courses, such as a crispy roast with oven-baked potatoes.

