



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Chianti Classico Riserva "Poggio Croce" DOCG

Notes of violet, red berries, cherries and currants as well as black tea, vanilla and white pepper. The palate shows smooth tannins and a strong acid backbone, which guarantees freshness and longevity in the wine.

"From carefully selected Sangiovese grapes, produced as a tribute to Terrabianca's original historic label "Croce." The Burkards were inspired to reinterpret this Tuscan classic, turning it into a premium wine with unmistakable style. It is a delicate, decisive and elegant wine."

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**Wine exported to:** Bermuda, USA, Puerto Rico

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## Most recent awards

**WINE ENTHUSIAST:** 90

**JAMES SUCKLING:** 91

**VINOUS:** 92

**WINE & SPIRITS:** 90

**JEB DUNNUCK:** 93

**ROBERT PARKER:** 93

**DECANTER:** 94

**FALSTAFF:** 93

**WINE ADVOCATE:** 91

**WINE SPECTATOR:** 93

**THE INTERNATIONAL WINE REVIEW:** 90

**INTERNATIONAL WINE CELLAR:** 90

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## Winemaking and Aging

Grape Varieties:	100% Sangiovese
Fermentation container:	Stainless steel
Type of yeast:	Selected
Maceration technique:	On the skins
Length of maceration:	15-21 days
Aging containers:	Oak casks
Container size:	25 hL
Type of oak:	European
Aging before bottling:	12 months
Closure:	Cork



Vineyard location:	Chianti Classico
Vineyard size:	6 acres (2.5 hectares)
Soil composition:	Fresh soil, composed of marl, clay, sand and rocks
Vine training:	Spurred cordon and Guyot
Altitude:	1,240 feet (378 meters) above sea level
Vine density:	6200 vines per hectare
Yield:	1kg/vine
Exposure:	Southeast
Years planted:	12003-2014
Time of harvest:	September/October
Total yearly production (in bottles):	30,000

## Tasting Notes and Food Pairings

Tasting notes:	Notes of violet, red berries, cherries and currants as well as black tea, vanilla and white pepper. The palate shows smooth tannins and a strong acid backbone, which guarantees freshness and longevity in the wine.
Food pairings:	Pairs well with red meats, game, and aged cheese.
Aging potential:	Over 20 years
Alcohol:	14%
Winemaker:	Vieri Vannoni

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