



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."

Wine exported to: Bermuda, USA, Puerto Rico

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



Winemaking and Aging

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|-------------------------|-----------------|
| 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 |



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| 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: | 2003-2014 |
| Time of harvest: | September/October |
| Total yearly production (in bottles): | 30,000 |

Tasting Notes and Food Pairings

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| 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 |

