



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

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
