



EMPSON & CO.
Experience Italy in a Wine glass



Chianti Classico Riserva "Poggio Croce" DOCG

100% Sangiovese. Brilliant ruby red with notes of violet and red berries, such as cherry and red currant; hints of black tea, vanilla and white pepper add complexity to the wine. The palate has smooth tannins, which are supported by nice acidity, guaranteeing freshness and longevity.

"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:	Sangiovese
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	2 weeks
Type of yeast:	Selected
Fermentation temperature:	28-30 °C (82.4-86 °F)
Maceration technique:	Traditional whit délestage
Length of maceration:	Two weeks
Malolactic fermentation:	Yes
Fining agent:	Vegetal gelatin
Aging containers:	Oak barrels, barrique
Container size:	25 hL

Container age:	Second use
Type of oak:	European
Bottling period:	Springtime
Aging before bottling:	12 months
Aging in bottle:	6 months
Closure:	Natural Cork

Vineyard

Organic:	No
Vineyard name:	Vigna della Croce
Vineyard location:	Radda in Chianti, Tuscany
Vineyard size:	11 hectares (27 acres)
Soil composition:	Calcareous-cretaceous substrata of sand and clay and red earth
Vine training:	Spurred cordon
Altitude:	1,240 feet (378 meters) above sea level
Vine density:	2,260-2,510 plants per acre
Yield:	1kg/vine
Exposure:	Southeast
Years planted:	1994-2009
Time of harvest:	September/October
First vintage of this wine:	1988
Total yearly production (in bottles):	30,000



Tasting Notes and Food Pairings

Tasting notes:

Brilliant ruby red with notes of violet and red berries, such as cherry and red currant; hints of black tea, vanilla and white pepper add complexity to the wine. The palate has smooth tannins, which are supported by nice acidity, guaranteeing freshness and longevity.

Serving temperature:

Best served at 16-18 °C (60.8-64.4 °F).

Food pairings:

Pairs well with red meats, game, and aged cheese.

Aging potential:

Over 20 years

Alcohol:

Alc. cont. 13.5% by vol.

Winemaker:

Vieri Vannoni and Luano Bensi