



Tenimenti Andreucci Chianti Classico DOCG “Poggio Colombo”

TUSCANY (ITALY)

Located in Pienza in the heart of the Tuscan wine region, this small family winery has had a vineyard in the region for over 200 hundred years. The unique wine label honors the family's legacy by including a copy of a bill of sale from Napoleon, who the Andreucci family supplied wine to 200 years ago. Today, Flavio Andreucci labors to produce the best quality wine combining modern technology, superb vines and a remarkable terroir.

Grapes: Sangiovese

Viticulture:

Alcohol: 13% vol.

Appearance: Ruby with garnet edges.

Nose: Black cherry, orange peel and dried violets.

Palate: Sweet dried cherries, smooth concentrated round fruit with fleshy texture and good tannins.

Pairing: Salumi, ragu, aged parmigiano-reggiano, grilled steak.

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Tuscan Wine Region of Italy

Climate: The climate of Tuscany is fairly mild, the interior parts of the region has slightly harsher weather and receives more rain. This region is home to many microclimates due to the hills throughout the region.

Tuscany produces three of the most important Italian red wines: **Chianti**, Brunello di Montalcino, and Vino Nobile di Montepulciano. Each of these wines is produced using the Sangiovese grape. The other leading wines in the region are “Super Tuscans” or wines made in the region of Tuscany, but not adhering to any of the DOC laws. These wines tend to use grapes that are not regionally allowed in certain wines, for example: Merlot.

Sangiovese is the leading grape used in the region, but there are also grapes used such as Merlot, Cabernet Sauvignon, and Canaiolo.

Chianti is the backbone of Tuscan wine production; it has always been easy to drink, relatively inexpensive, and is produced throughout the region. It is made using mostly Sangiovese grapes (75-100%), and tends to be delicate with high acidity. The best Chianti's are elegant, structured, complex, and have a hint of spice to them. **Chianti Classico** must be aged a minimum of 7 months in oak.