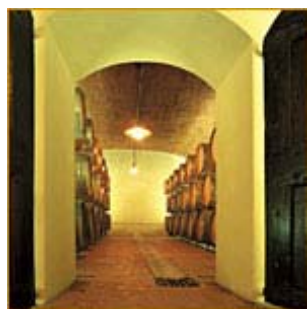


POGGIO TORSELLI

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The Poggio Torselli estate sprawls over the Tuscan hills in the municipality of San Casciano in Val di Pesa. This is Chianti Classico country. The superb landscape offers sweeping views over about 30 hectares of verdant vineyards and 2,700 olive trees. In the Tuscan countryside, fragrances and colors intoxicate the senses of those who love and cherish them, an instinct that is second nature at Poggio Torselli. In more practical terms, Poggio Torselli's mission is to pass on the savors and colors of this noble land, by maintaining a healthy balance of modern agronomic techniques and respect for the territory as a whole.



The Poggio Torselli philosophy can be summed up in a single concept – our indissoluble bond with the terroir. By terroir, we mean a way of living in the country and cultivating its fruits. We see our working life as a never-ending exchange of ideas between ancient traditions and new generations of growers, in the hillside setting that makes Poggio Torselli wines unique and inimitable.



The rows of sun-kissed vines, cooled in the valley's shadow, stand on varying slopes with varying aspects to create a fitting backdrop for the historic Villa Poggio Torselli. From the Villa's strategic position, a single glance can embrace the estate's entire vine stock. Each variety has its place, interpreting the territory in full respect of the changing soil types and range of hillside aspects.

Planning wines means taking and implementing decisions on the estate, from land management to water retention, selecting varieties and clones, and adopting training systems. Every decision is carefully weighed against the final objective, our synthesis of quality, tradition and respect for the territory.

ENOLOGIST: Vittorio Fiore

OWNER: Società Agricola Poggio Torselli



| DOCG chianti classico range | available vintage | |
|---|-------------------|--------|
| Poggio Torselli Chianti Classico DOCG | 2007 | Page 2 |
| Poggio Torselli Chianti Classico Riserva DOCG | 2006 | 2 |
| IGT supertuscans / red and white wines | available vintage | |
| "Raniero" IGT Merlot | 2006 | 3 |
| "Tieri del Fula" IGT Cabernet Sauvignon | 2006 | 3 |
| "Torsellino del Poggio" IGT Toscana | 2007 | 2 |
| "Monna Aldola" IGT Bianco Toscana | 2007 | 3 |
| grappa and olive oil extra vergine | available vintage | |
| Grappa di Chianti Classico | - | - |
| Grappa di Chianti Classico Riserva | - | - |
| Olive Oil Extra Vergine DOP | 2009 | - |

WINE REVIEWS AND RATINGS / 2010

Page 4

WINE REVIEWS AND RATINGS / 2004 -->> 2009

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Poggio Torselli DOCG Chianti Classico



Grapes 85% Sangiovese, 15% Cabernet Sauvignon *

General info Vineyards altitude: 250 mts asl. Training system: spur cordon. Cover cropping with sown. Density: 5.000 vines/ha. Subterranean clover (*Trifolium subterraneum*) and Tall Fescue (*Festuca arundinacea*).

annual prod. 10/15.000 bottles

refining and maturation Fermentation and vinification at controlled temperatures. Maceration for 18 days with analytical monitoring of phenolic potential. The wine is aged for 12 months in 15-hl barrels (Sangiovese) and in French oak barriques (Cabernet Sauvignon).

organoleptical characteristics **Colour:** Intense ruby red hue. **Bouquet:** Ripe red berry fruit, morello cherry and vanilla on the nose. **Taste:** the fruit flavors are underpinned by caressing tannins and hints of spice. The palate has excellent structure.

Best dish combinations Partners a wide range of red and white meats, including poultry and spit-roast game, as well as mature Pecorino cheese.

Poggio Torselli DOCG Chianti Classico Riserva



Grapes 85% Sangiovese, 15% Cabernet Sauvignon

General info Vineyards altitude: 250 mts asl. Training system: spur cordon. Cover cropping with sown. Density: 5.000 vines/ha. Subterranean clover (*Trifolium subterraneum*) and Tall Fescue (*Festuca arundinacea*).

annual prod. 5/7.000 bottles

refining and maturation Fermentation and vinification at controlled temperatures. Maceration for 20 days with analytical monitoring of phenolic potential. The wine ages for 12 months in 350-l French oak tonneaux and then for a further 12 months in 15-hl barrels of French and Slavonian oak. In compliance with DOCG regulations, the wine ages in bottle for at least three months.

organoleptical characteristics **Colour:** Ruby red shading into garnet with age. **Bouquet:** The complex, intense fruit-led fragrances mingle in an elegant bouquet. **Taste:** On the palate, sweet, well-integrated tannins meld into a lingering, tight-knit weave lifted by distinct notes of spice and cocoa powder.

Best dish combinations Food matchings Roast or grilled red meats; stews and pot roasts of red meats or game. Very mature cheeses.

"Torsellino del Poggio" IGT Toscana



Grapes 100% Sangiovese

general info Vineyards altitude: 250 mts asl. Training system: spur cordon. Cover cropping with sown. Density: 5.000 vines/ha. Subterranean clover (*Trifolium subterraneum*) and Tall Fescue (*Festuca arundinacea*).

annual production 7/10.000 bottles

refining and maturation Fermentation and vinification at controlled temperatures. Maceration for 10 days with analytical monitoring of phenolic potential. The wine aged for 12 months in stainless tanks.

organoleptical characteristics **Colour:** Ruby intense color. **Bouquet:** Varietal fruits. **Taste:** Fresh, with a good acidity and persistence.

Best dish combinations Red and white meat. Salami, cheeses and soup. Wine with very versatile food matching.

Tasting notes



Fiore Wine Collection by Alessandro Fiore

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Raniero IGT Toscana Merlot



| | |
|---------------------------------------|--|
| <i>Grapes</i> | 100% Merlot |
| <i>General info</i> | Vineyards altitude: 250 mts asl. Training system: spur cordon. Cover cropping with sown. Density: 5.000 vines/ha. Subterranean clover (<i>Trifolium subterraneum</i>) and Tall Fescue (<i>Festuca arundinacea</i>). |
| <i>annual prod.</i> | 7.000 bottles |
| <i>refining and maturation</i> | Fermentation and vinification at controlled temperatures. Maceration for 15 days with analytical onitoring of phenolic potential. The wine ages for 12 months in French and American oak barriques. |
| <i>organoleptical characteristics</i> | Colour: The intense, impenetrable purple reveals dense, dark highlights. Bouquet: The aromas are elegant and varietal. Taste: Appealingly soft on the palate, Raniero discloses sweet, tight-woven tannins of surprising length and complexity. |
| <i>Best dish combinations</i> | Stewed, roast or grilled red meats. Aromatic, slow-cooked pot roasts. Mushroom-based dishes and mature cheeses. |

Tieri del Fula IGT Toscana Cabernet Sauvignon



| | |
|---------------------------------------|---|
| <i>Grapes</i> | 100% Cabernet Sauvignon |
| <i>General info</i> | Vineyards altitude: 250 mts asl. Training system: spur cordon. Cover cropping with sown. Density: 5.000 vines/ha. Subterranean clover (<i>Trifolium subterraneum</i>) and Tall Fescue (<i>Festuca arundinacea</i>). |
| <i>annual prod.</i> | 7.000 bottles |
| <i>refining and maturation</i> | Fermentation and vinification at controlled temperatures. Maceration for 21 days with analytical monitoring of phenolic potential. The wine aged for 16 months in new French and American oak barriques. |
| <i>organoleptical characteristics</i> | Colour: Intense, vibrant red shot with brilliant purple flecks. Bouquet: The attractively penetrating aromas on the nose reveal ripe fruit, dark cocoa powder and spice. Taste: On entry, the palate offers depth and elegance, signing off with a minerally note. Sweet tannins bring out the wine's style and personality. |
| <i>Best dish combinations</i> | Red and roast meat, full-flavored dishes and mature cheeses. |

"Monna Aldola" IGT Toscano Bianco



| | |
|---------------------------------------|---|
| <i>grapes</i> | 90% Chardonnay, 10% Sauvignon Blanc and Gewutztraminer |
| <i>general info</i> | Vineyards altitude: 250 mts asl. Training system: spur cordon. Cover cropping with sown. Density: 5.000 vines/ha. Subterranean clover (<i>Trifolium subterraneum</i>) and Tall Fescue (<i>Festuca arundinacea</i>). |
| <i>annual production</i> | 3.000 bottles |
| <i>refining and maturation</i> | Fermentation and vinification at controlled temperature (18° C) inside new 350 litres tonneaus in french oak, where matures for about 8 months. |
| <i>organoleptical characteristics</i> | Colour: bright straw yellow with amber tones. Bouquet: fresh and flowery aroma with defined scents and ripe fruit notes. Taste: soft, wrapping and fresh with tasty and salty final. |
| <i>Best dish combinations</i> | Big lean fishes roasted or grilled (turbot, sea bream, sword fish). Light cheeses and foie gras; white meats, filled; truffel jelly. |

Tasting notes



2010 Wine Reviews & Ratings

| | | | |
|--|---|---|-------------------------------|
| | VINI D'ITALIA 2010 <i>Gambero Rosso</i> <i>Slow Food Editore</i> | Tieri del Fula 2006 Chianti Classico 2007 Chianti Classico Riserva 2006 | |
| | I VINI D'ITALIA 2010 <i>L'Espresso Editore</i> | Tieri del Fula 2006 Chianti Classico Riserva 2006 Chianti Classico 2006 | 16,5/20 16,0/20 15,0/20 |
| | I VINI DI VERONELLI 2010 <i>Veronelli Editore</i> | Raniero 2006 Tieri del Fula 2006 Chianti Classico Riserva 2006 | 91/100 91/100 90/100 |
| | ANNUARIO DEI MIGLIORI VINI ITALIANI 2010 <i>Luca Maroni Editore</i> | Raniero 2006 Chianti Classico Riserva 2006 Chianti Classico 2006 | IP 84 IP 84 IP 84 |

2009 Wine Reviews & Ratings

Belgrade, 21st of May 2009 • Under patronage of His Royal Highness Crown Prince Alexander and Tuscany Princesses Strozzi, first wine competition "The Royal Wine Challenge" was held in the White Palace in Dedinje Compound.

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|--|--|---|----------------------------------|
| | DOCG CHIANTI CLASSICO 2006 TIERI DEL FULA 2004 MONNAALDOLA 2007 | SILVER MEDAL SILVER MEDAL SILVER MEDAL | |
| | VINI D'ITALIA 2009 <i>Gambero Rosso</i> <i>Slow Food Editore</i> | MonnaAldola 2007 Chianti Classico 2005 Raniero 2005 Chianti Classico Riserva 2005 | |
| | I VINI DI VERONELLI 2009 <i>Veronelli Editore</i> | Tieri del Fula MonnaAldola | 88/100 85/100 |
| | ANNUARIO DEI MIGLIORI VINI ITALIANI 2009 <i>Luca Maroni Editore</i> | Chianti Classico Riserva 2005 Raniero 2005 Chianti Classico 2005 Vin Santo del Chianti Classico 2003 | IP 85 IP 84 IP 82 IP 80 |

2008 & 2007 Wine Review & Ratings

| | | | |
|--|--|--|----------------------------|
| | DECANTER <i>UK Wine Magazine</i> <i>may 2007</i> | Chianti Classico Riserva 2004 | "Recommended" |
| | FALSTAFF <i>Austrian Wine Magazine</i> <i>nov. 2007</i> | Chianti Classico Riserva 2004 Tieri del Fula 2005 Raniero 2005 | 89/100 88/100 87/100 |



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|--|---|---|--|
| | VINI D'ITALIA 2008 <i>Gambero Rosso</i> <i>Slow Food Editore</i> | Chianti Classico 2004 Tieri del Fula 2005 MonnaAldola 2006 Chianti Classico Riserva 2004 | |
| | I VINI DI VERONELLI 2008 <i>Veronelli Editore</i> | Tieri del Fula 2005 MonnaAldola 2006 | 88/100 ★★ 85/100 |
| | VINI ITALIANI 2008 <i>Le Guide de "L'Espresso"</i> | Chianti Classico Riserva 2004 Tieri del Fula 2005 | 16,5/20 14,5/20 |
| | GUIDA DEI VINI ITALIANI 2008 <i>Luca Maroni Editore</i> | MonnaAldola 2006 Tieri del Fula 2005 Chianti Classico Riserva 2004 | 83 IP 83 IP 82 IP |
| | WINE SPECTATOR <i>by James Suckling</i> <i>Jan. 1, 2007</i> | 90/100 » Tieri del Fula 2003 • Offers stylish aromas of mineral, mint and currant, with a hint of blackberry. Full-bodied, with round, velvety tannins and a jammy fruit structure. Needs some bottle time to come together. Serious for a debut wine. Cabernet Sauvignon. Not imported into the U.S. Best after 2008. 250 cases made. -JS 86/100 » Raniero 2004 • Fresh and fruity, with blackberry character, medium body, crisp acidity and a medium finish. Merlot. Drink now. 400 cases made. -JS 86/100 » Chianti Classico Riserva 2004 • Clean and fruity, with chocolate and cherry character. Medium-bodied, with fresh acidity. Drink now. 500 cases made. -JS | |
| PAPILLON "Club del Vino" <i>Italian Wine web-site</i> http://www.clubpapillon.it | | Chianti Classico Riserva 2003 | In the TOP 100 |
| TIGULLIO VINO "Cultura del Vino" <i>Italian Wine web-site</i> please, follow the link , to read more about it | | Tieri del Fula 2004 Lambertesco | Menzione Eccellenza Menzione Qualità/Prezzo |
| WINESURF <i>Italian Wine web-site</i> www.winesurf.it | | Chianti Classico Riserva 2004 Chianti Classico 2005 | ★★★ ★★★ |
| | FALSTAFF <i>Austrian Wine Magazine</i> nov. 2006 | Chianti Classico Riserva 2003 Raniero 2004 | 89/100 88/100 |
| Winesurf <i>Italian Wine web-site</i> please, follow the link , to read more about it | | Chianti Classico Riserva 2003 Chianti Classico 2004 | ★★★ ★★★ |
| | VINI D'ITALIA 2007 <i>Gambero Rosso</i> <i>Slow Food Editore</i> | Raniero 2004 Tieri del Fula 2004 Chianti Classico Riserva 2003 | |
| | I VINI DI VERONELLI 2007 <i>Veronelli Editore</i> | Tieri del Fula 2004 Raniero 2004 Chianti Classico 2004 | 89/100 87/100 86/100 |
| | VINI ITALIANI 2007 <i>Le Guide de "L'Espresso"</i> | Tieri del Fula 2004 Raniero 2004 Chianti Classico 2004 Chianti Classico Riserva 2003 | 16,0/20 15,5/20 15,0/20 14,0/20 |

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ANNUARIO DEI MIGLIORI VINI ITALIANI 2007
Luca Maroni Editore

Raniero 2004 86 IP
Tieri del Fula 2004 85 IP
Chianti Classico 2004 81 IP
Chianti Classico Riserva 2003 81 IP
Lambertesco 81 IP



DECANTER
uk Wine Magazine
may 2006

Chianti Classico 2004

★★★★☆
"Recommended"

2006 & 2005 Wine Review & Ratings



FALSTAFF
Austrian Wine Magazine
aug. 2005

Chianti Classico 2003 85/100



VINI D'ITALIA 2006
Gambero Rosso
Slow Food Editore

Tieri del Fula 2003
Chianti Classico 2003
Lambertesco



MONDO
German Wine Magazine
Issue no. 2

Chianti Classico 2003

89/100



GUIDA DEI VINI ITALIANI 2006
Luca Maroni Editore

Tieri del Fula 2003
Lambertesco
Chianti Classico 2003

82 IP
81 IP
78 IP

