

TORRACCIA DI PRESURA

IL TAROCCO RISERVA

Chianti Classico DOCG



The very first-bottled Torraccia di Presura wine, born in 1990, as a tangible result of many dreams and expectations and of a great deal of effort. From this idea came the name “Il Tarocco”, inspired by the Tarots, ancient playing cards used for the divination of future and fortune, which have always been connected to wine. The multitude of images found in the Tarot cards, with their deep and mysterious meanings, including human, animal and mythological figures, inspired the creation of this label which portrays the two-faced image of our winery under a sky either lit by the sun or by the moon, symbols of the passing of time and of the influence of these generating forces on the vegetative cycle of the vines. Through this wine, the philosophy of Torraccia di Presura reveals itself in an authentic expression of the territory, with a classic and traditional style, also due to this wine’s slow fermentation, respectful of the differences of each vintage.

Classification: DOCG (Controlled and Guaranteed Designation of Origin) Chianti Classico.

Grapes: 100% Sangiovese; produced since 1990.

Vinification: in the vineyards of Torraccia, Sangiovese grapes normally reach their perfect ripeness during the second or third decade of September. After the harvest, the grapes are fermented in stainless steel tanks at controlled temperature at 28-30 °C. The contact with the skins continues for about 20-22 days, according to the vintage.

Characteristics: intense ruby red appearance, elegant nose of a beautiful, ripe red fruit with notes of spicy and vanilla; a full, well-structured, harmonized, balanced, intense and long palate. It maintains its best features for 15-22 years.

Alcohol: 13,5% by vol.

Temperature of service: 18° C.

Combinations: red, roasted and braised meat, game, aged cheese and savoury, substantial dishes in general, also paired with international cuisine.