TORRACCIA DI PRESURA

DUMETO

IGT Toscana Rosso

In 2010 arose the idea of producing a wine for a young, modern taste, which would however be an expression of the Chianti territory, by using the international vine Merlot, which achieves an amazingly extraordinary maturation and complexity in the vineyards of Torraccia. In the world there are many prestigious Merlot, then why shouldn't we show how our terroir really makes a difference, even with a grape that is alreday grown everywhere? This product is the combination of our technical expertise and the bounty of this unique land. We planted the vineyard in 2001, where, according to the old local farmers, once grew the grapes with which the best wine in the whole area was produced. When we bought this land, it had been neglected and was covered in brambles. This inspired us the name of our new wine: Dumeto, from the Latin word "dumetum", which indicates a ground covered in thorns, a thicket.

Classification: IGT Toscana Rosso.

Grapes: Merlot with a small addition of Colorino. Produced since 2010.

Vinification: the vinification process of the Merlot grapes takes place in stainless steel tanks. The fermentation lasts about 18 days at a temperature of 25 - 28° C, this allows a gradual extraction of polyphenolic substances.

Characteristics: le appearence is a very deep ruby-red with violet hues. The nose is a bouquet of a wonderful red fruit – blackberry, black cherry – with a floral note of violet and iris. Well structured, it has a very full, yet balanced, palate and a good persistence. It maintains its best features for 8-10 years.

Alcohol: 14% by vol.

Temperature of service: 18° C.

Combinations: red and white meat, savoury first courses, medium-aged cheese, grilled meat and vegetables, but also a wine for aperitifs or light dinners.

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