TORRACCIA DI PRESURA

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GRAN SELEZIONE

Chianti Classico DOCG

It is produced with Sangiovese grapes of various selected clones of the vineyards around our winery. Wine of great personality, it best represents the features of the vineyards of Torraccia of Presura, in which the structure of clay-limestone soil, the optimum exposure that ensures perfect maturation even in the most critical years, the close proximity of pines and Mediterranean shrub undergrowth (myrtle, laurel, strawberry tree, cistus, juniper, mastic) with the typical captivating scent and the particular microclimate that characterizes this part of the Chianti Classico in the Ema river valley, combine in a harmonious blend of power and elegance.

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

Grapes: 100% Sangiovese.

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 ferment in stainless steel tanks at controlled temperature at 28-30° C. The contact with the skins continues for further 20-25 days, according to the vintage.

Characteristics: deep ruby-red appearence, elegant nose of cherry and ripe blackberry with spicy notes, undergrowth and vanilla; full palate, great structure and harmony, balanced, very intense and very persistent. It maintains its best features up to 15-22 years.

Alcohol: 14 - 14.5% by vol.

Temperature of service: 20°C.

Combinations: red, roasted and braised meat, stews, game, aged cheese, blue cheese and savoury cheese in general, substantial dishes. Also a meditation wine.

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