TORRACCIA DI PRESURA

IL TAROCCO

Chianti Classico DOCG

In 1992, following the successful experience of Il Tarocco Riserva, we felt the need to create a vintage Chianti Classico that upheld the tradition of the terroir, by combining the freshness of the Sangiovese with the native vine Canaiolo Nero, having at the same time also a great potential of expression and evolution over the years: a wine that could be placed alongside with the Il Tarocco Riserva. Thus, the Chianti Classico Il Tarocco was born. The inspiration for the name and the label, as for the Riserva, is connected to the Tarots, ancient playing cards used for the divination of future and fortune.

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

Grapes: Sangiovese with a small percentage of Canaiolo Nero Toscano. Produced since 1992.

Vinification: in Torraccia's vineyards Sangiovese normally reaches its perfect ripeness during the second or third week of September; also Canaiolo is harvested more or less at that same time. After the harvest, the grapes ferment together in stainless steel tanks at controlled temperature at 28-30° C. The contact with the skins continues for about 15-18 days, according to the vintage.

Characteristics: intense ruby-red appearence. Elegant nose of a beautiful ripe red fruit with floral notes of violet and iris. Lively, balanced, full, intense and long palate. It maintains its best features for 10-12 years.

Alcohol: 13% by vol.

Temperature of service: 18° C.

Combinations: tasty pasta, white, red and stewed meat, aged cheese and savoury, substantial dishes; also paired with international cuisine.

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