TORRACCIA DI PRESURA

LUCCIOLAIO

IGT Colli della Toscana Centrale Rosso

Classification: IGT Colli della Toscana Centrale Rosso.

Grapes: 80% Sangiovese, 20% Cabernet Sauvignon; produced since 1994.

Vinification: Sangiovese and Cabernet Sauvignon grapes are harvested at different times in order to pursue each variety's best ripeness; thus the two varieties ferment separately in stainless steel tanks at controlled temperature between 28 and 30° C for 22-24 days. They are blended after the refinement in barrique, they harmonize during the bottle-ageing process.

Characteristics: intense ruby red appearence with garnet red hues after years of ageing. Broad nose, a complex bouquet of ripe red fruits, essences of wood, spices, vanilla and liquorice. Wide, full, soft, elegant, harmonic, well-balanced and very long palate. It maintains its best features for many years, being able to age for a long time (18-25 years).

Alcohol: 13,5% by vol.

Temperature of service: 20° C.

Combinations: ideal for grilled red meats, roasted and stewed game, Maremma wild boar, jugged wild game, aged and savoury cheese. Also a meditation wine.

TORRACCIA DI PRESURA Società Agricola S.r.l
Via della Montagnola n. 130 50027 - Greve in Chianti (FI)
Phone: +39 055 8588656 | +39 055 490563 Fax: +39 055 490563