TORRACCIA DI PRESURA

SEFIRO

Chianti DOCG

The name *Sefiro* was born in assonance with the epic wind blowing from the west, Zephyr, also mentioned by Homer in the Iliad. A cool spring breeze, that suites well the style of this wine, produced by Torraccia di Presura in the vineyards cultivated in the Florentine hills of Chianti since 2002. Lively and light, it is the most traditional expression of Tuscan Chianti.

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

Grapes: Sangiovese with a small part of Canaiolo Nero Toscano. Produced since 2002

Vinification: the primary fermentation in contact with the skins takes place in stainless steel tanks at controlled temperature for about 14-18 days. The vinification process is conducted to emphasize the fresh and fragrant notes of the young Sangiovese.

Characteristics: bright ruby red appearence. Nose of red fruits with floral hints of iris and a live palate, fresh, lively, balanced, very typical. It maintains its best features for 5-6 years.

Alcohol: 12.5/13% by vol.

Temperature of service: 18° C.

Combinations: savoury pasta dishes, white, red and grilled meat, grilled vegetables, aged cheese.

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