TORRACCIA DI PRESURA

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Chianti Classico DOCG

Chianti Classico Torraccia di Presura stands out for its contemporary style that refers to the soul of the Tuscan land and to the modern history of Chianti Classico.

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

Grapes: Sangiovese with the addition of a small percentage of Merlot; it has been produced with these grape varieties since the 2000 vintage.

Vinification: the vinification process takes place in stainless steel tanks at controlled temperature between 28 and 30 °C for approximately 18-20 days.

Characteristics: deep ruby red appearence. Nose of a beautiful ripe red fruit with floral notes of undergrowth, violet and iris. Well-structured, balanced and fine mouth, it has a beautiful body and a good persistence. It maintins its best features for 10-12 years.

Alcohol: 13% by vol.

Temperature of service: 18° C.

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

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