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CANTINA DELLA TORRE



Cantina della Torre

Chianti Classico

DOCG

Vinification

The maceration process for this wine requires that grapes are left on skins for approximately 15 days, at a controlled temperature of 28°-30°C. Therefore, tannins are pulled out and the separation of liquid components from the solid ones takes place. Naturally, the malolactic fermentation follows the alcoholic one in stainless steel tanks.

Description

Bright red ruby color. Intense and winey bouquet, with violet and fleur-de-lis notes together with red fruits. Balanced taste, round and fruity.

Food Pairing

Perfect with roast and grilled meat.



Sangiovese



Tuscany



16°-18°C



Alcohol: 13 % vol.