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CANTINA DELLA TORRE



Cantina della Torre

Chianti

DOCG

Vinification

The production process for this wine is highly genuine; the grapes are left on skins for approximately 10-15 days, at a controlled temperature of 28°-30°C. Therefore, during the maceration, 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

Red ruby colour, characteristic aroma of ripe fruits, with violet notes. Dry and balanced taste, winy and slightly tannic.

Food Pairing

Ideal with roasted and grilled meat, as well as with cheeses.



Sangiovese



Tuscany



16°-18°C



Alcohol: 12,5 % vol.
Sugar: 2 g/l

