



**LA SALA DEL TORRIANO**  
Chianti Classico DOCG



TOSCANA



<b>ESTATE:</b>	LA SALA DEL TORRIANO
<b>WINE:</b>	Chianti Classico DOCG
<b>GRAPES:</b>	100% Sangiovese
<b>REGION:</b>	Tuscany
<b>CITY:</b>	San Casciano Val di Pesa
<b>SOIL/ALTITUDE/TRAINING SYSTEM:</b>	Alberese Limestone and Red Clay 200-310 meter above sea level Spurred Cordon System, 5.000 plants per hectare

<b>TASTING NOTES:</b>	
	<b>COLOR:</b> Medium ruby red color
	<b>NOSE:</b> A really intense and typical Sangiovese aroma, red fruits forward, floral and slightly spicy
	<b>TASTE:</b> Soft and fresh, with a good acidity and delicate tannins. Medium length, really pleasant

**COMMENTS:**

In the heart of Chianti Classico territory, at an altitude of 200-310 meters above sea level, the vineyards of La Sala del Torriano are a classic example of the charm of the Chianti countryside.

La Sala del Torriano Chianti Classico DOCG is fermented in stainless steel vats with 10 to 15 days of maceration over the skins with frequent “pump-overs” to enhance the extraction of flavours and phenolic components. After the malolactic fermentation the wine spends a period of one year in small French oak barrel called “barriques” (225 Litres or 60 Gallons).

Afterwards, the wine is bottled and spends other three months at the winery to sharpen and to recover from the bottling shock.

Average production: 35.000 bts per year

Ideal with local cuisine meat dishes such as Florentine tripe, beans, Charcuterie, soft cheese, pork loin, roasted lamb