



Marchesi Torrigiani

D.O.C.G. Chianti

ALCOHOLIC PERCENTAGE: 13-14.00%

CULTIVATION:

Selected from the best grapes of Sangiovese, Colorino and Canaiolo grown in the "San Michele" vineyard facing to the southeast on sloping terrain made up of layers of sea sediment. The estate is located close to Barberino Val d'Elsa and covers an area of 400 ha among the sloping hills of which 30 ha are vineyards kept according to modern technique. The vineyards are presently in a phase of renewal with the introduction of typical clones, such as Sangiovese, Merlot and Cabernet S. The year production is actually around 1800 hl of which 450 hl are selected for later bottling, counting 70000 bottles of selected wine per year.

COMPOSITION:

Sangiovese 70%, Canaiolo 20% and Colorino 10%

PRODUCTION:

70,000 bottles produced.

PACKAGING: 12 750ml. bottles.

VINIFICATION:

The wine is fermented in vitrified cement containers, and then aged in bottle for almost a year.

CHARACTERISTICS:

The wine has an intense ruby color. Its bouquet is spicy with both dark cherries and strawberries. To the palate, it brings an exceptional structure characterized by soft and alluring tannins along with dried cherry and macerated raspberry.

BEST SERVED WITH:

First courses with flavorful sauces, rich salami, ham and cheese.