

TORREBRUNA

Chianti DOCG

Production area: TUSCANY

Alcohol content: 12% Vol.

Grapes: 85% SANGIOVESE
10% CANAIOLO
5% CILIEGIOLO

VINIFICATION

The grapes for this wine grow in hillside vineyards planted on sandy, clayey and calcareous soil in Chianti DOCG growing area. After a careful selection completely mature grapes are de-stemmed and pressed. The entire process of vinification and maceration takes place in stainless steel tanks: after approximately 12 days of fermentation at controlled temperature of 20-25°C, the grape skins are left to macerate in wine for a further period, then the wine is finally removed from the skins and undergoes malolactic fermentation, a process that lowers total acidity and makes wine seem rounder and fuller in flavor. The wine is then cold-stabilized, assembled and finally bottled during the following spring.

TASTING NOTES

Colour: Vivacious ruby red colour tending to garnet with ageing.

Bouquet: Intense and characteristic bouquet, fruity with a violet fragrance and a slight hint of cherries.

Taste: Dry, balanced and sapid, lightly tannic which turns into velvety softness.

FOOD PAIRINGS

Delicious partner to spicy pasta dishes. Ideal with roasts, steaks and grilled veal.

Service Temperature: 16/18°C.

CURIOSITY

One of the most famous Italian wine is certainly Chianti, whose history dates back to 1872 when a Florentine politician named Bettino Ricasoli discovered the Chianti's wine recipe, a Tuscan high-quality wine able to compete internationally with the great French wines.

Today this Tuscan wine is one of Italy's most well known and recognizable wines because of its strong and powerful flavor.

AWARDS

Gold Medal: Gilbert&Gaillard 2020 – vintage 2018

