



LA SALA DEL TORRIANO



CHIANTI CLASSICO

Denominazione di Origine Controllata e Garantita

Grape Varieties	95% Sangiovese and 5% Merlot
Altitude	200-310 meters above sea level
Soil	Alberese limestone and red clay
Training System	Spurred cordon system, 5.000 plants per hectare
Yiels Per Hectare	5.5 tons of grapes to hectare
Harvest	Middle October, harvest by hand
Vinification	After a soft pressing, the vinification takes place in stainless steel at a set temperature of 25 °C. The maceration is short, within one week.
Ageing	The ageing process lasts 12 months; half of the wine ages in a 38 hl. French oak barrels, the other half, in a steel barrel
Bottle Ageing	6 months
Tasting Notes	This wine has an intense and vivid ruby red colour, a typical young Sangiovese aroma, with red fruits like cherries, floral notes like violet and peony, and a light aroma of bergamot zest. The sip is fresh and velvety, and all the aromas recognized by the nose correspond harmoniously on the palate. Intense and juicy, easy to drink. The final is soft and pleasantly sapid, with delicate mature tannin. It is the most representative wine of the Chianti Classico region.
Food Pairings	Ideal with the Tuscan cuisine dishes such slices of grilled bread and meat pâté, or crock pot French onion soup

LA SALA

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