



# LA SALA DEL TORRIANO



## CHIANTI CLASSICO GRAN SELEZIONE

Denominazione di Origine Controllata e Garantita

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| <b>Grape Varieties</b>   | Sangiovese 100% Grapes, selected from a single vineyard of 1,5 hectares  |
| <b>Altitude</b>          | 310 meters above sea level.  |
| <b>Soil</b>              | Alberese Limestone, Galestro (Schist) and Macigno del Chianti (Sandstone)  |
| <b>Training System</b>   | 5.000 plants per hectare, spurred cordon   |
| <b>Yiels Per Hectare</b> | 4 tons of grapes per hectare   |
| <b>Harvest</b>           | Middle October. Harvest by hand  |
| <b>Vinification</b>      | After a soft pressing, the vinification takes place in stainless steel with use of indigenous yeasts. The maceration lasts for three weeks in a controlled temperature vessel, at 25°C max.  |
| <b>Ageing</b>            | At least 24 months in a single 38 hl French oak barrel   |
| <b>Bottle Ageing</b>     | A minimum of 6 months  |
| <b>Tasting Notes</b>     | The wine shows a bright and deep ruby colour. Rich aromas of ripe cherry, forest fruits, wild roses, dried orange peel and raspberry jam. The nose is still young, and yet it gives advance notice of a great evolution with time. Full-bodied, the sip caresses the palate with an ascending rhythm. The tannins are perfectly weaved and the pleasantly sapid aftertaste conveys to the wine its depth and length. Il Torriano enhances the characteristics of Sangiovese in San Casciano in Val di Pesa, that is the elegance and the balance between the soft and the hard part of the wine. |
| <b>Food Pairings</b>     | This Gran Selezione is great with lamb or ground game, or hard cheeses   |

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