



# LA SALA DEL TORRIANO

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## VIN SANTO CHIANTI CLASSICO

Denominazione di Origine Controllata

<b>Grape Varieties</b>	100% Trebbiano.
<b>Altitude</b>	200-300 meters above sea level
<b>Soil</b>	Limestone Alberese, Galestro and Macigno del Chianti
<b>Training System</b>	5.000 plants per hectare, spurred cordon.
<b>Yields Per Hectare</b>	4.5 tons per hectare of fresh grapes equal to about 2.5 tons of dried grapes
<b>Harvest</b>	Beginning of September, harvest by hand
<b>Vinification and refinement</b>	The bunches are put on mats in well ventilated rooms to get dry. In January the grapes are gently pressed to obtain a must that refines and ferments simultaneously for about 8 years in sealed oak barrels
<b>Bottle Ageing</b>	at least 12 months
<b>Tasting Notes</b>	Clear and brilliant amber color, very complex to the nose with distinct hints of apricot, honey, vanilla and balsamic notes. On the palate it is soft and velvety with a perfect acidity that accompanies the residual sugar giving a long persistence
<b>Service Temperature</b>	10-12°C.
<b>Food Pairings</b>	Very pleasant with semi-hard and blue cheeses, as well as Tuscan-style crostini. Classic pairing with apricot jam tart. We recommend to drink it in wide goblets.

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Via Sorripa, 34 - 50026 San Casciano Val di Pesa (FI) Italia | Tel./Fax +39 055 82 40 013

[www.lasala.it](http://www.lasala.it) | [info@lasala.it](mailto:info@lasala.it)

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