



LA SALA DEL TORRIANO



5 FILARI

IGT Toscana Rosso

Grape Varieties	100% Pugnitello, a Tuscan rare variety
Altitude	200 meters above sea level
Soil	Alberese Limestone, Galestro (Schist) and Red Clay
Training System	5000 Plants to hectare, guyot
Yield Per Hectare	4 tons of grapes to hectare
Harvest	Middle October, harvest by hand
Vinification	After a soft pressing, the vinification takes place for two weeks in terracotta jars from Impruneta (nearby Florence). The maceration lasts for eight weeks. Soft and manual punching down, with no use of pumps
Ageing	For at least 12 months in terracotta amphorae
Bottle Ageing	At least 6 months in bottle
Tasting Notes	Intense ruby red color. Complex and rich nose, aromas of black cherry, plum, underwood, wet ground, graphite. The sip is fresh, sapid, supported by a refined tannin which conveys elegance to the wine. Lingering aftertaste, it ends with a fruity note that recalls the aroma and that encourages another sip
Food Pairing	To serve at a temperature of 13°-14° C, it is perfect with handmade pasta with duck sauce, or risotto with beef balls.

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