

TORRÆ DEL S A L E™

CHIANTI D.O.C.G. - BIO



Grape Varietals: 85% Sangiovese, 10% Merlot, 5% Canaiolo.

Average age of the vines: 15 years.

Soil: clayey with good structure.

Harvest Period: September 10th-20th.

Vinification: traditional red wine fermentation with 10 days of maceration in a stainless steel vinificator. Following the fermentation, the wine is rested in stainless steel.

Alcohol Content: 13% by vol.

Residual Sugar: 3 grams per liter.

Color: ruby red with purple reflections.

Aroma: fruity and floral with notes of currant, blueberry, and violet.

Palate: medium body with nice acidity; the tannins are soft; overall it's an easy-to-drink wine.

Food Suggestions: white meat, stew, aged and fresh cheese.

Serving Temperature: 16-18° C / 61-65° F