

TORRÆ DEL SALE™

CHIANTI D.O.C.G. - BIO



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

Vineyards: Located at 150-200 meters of altitude.

Average age of the vines: 15 years.

Soil: Clay soil with a good structure.

Harvest Period: Mid-September.

Vinification: Typical red vinification with 10 days of maceration in a steel vinificator. Then the wine is aged in stainless-steel tanks.

Alcohol Content: 13% by vol.

Residual Sugar: 3 grams per liter.

Color: Ruby red with purple shades.

Aroma: Fruity and floral: red berry, black berry, cherry, and violet prevail.

Palate: Medium body with a crisp acidity. The tannins are young yet rather soft, which allows for easy drinking.

Food Suggestions: White meat, stew, and all kinds of cheese.

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