

# 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