

TORRÆ DEL S A L E™

CHIANTI D.O.C.G.

Grape Varietals: Sangiovese 85%, Merlot 10%, Canaiolo and Malvasia Nera 5%

Vineyards: hillside of Arezzo, in the heart of Tuscany

Average age of the vines: 20-25 years

Soil: calcareous

Harvest Period: first two weeks of september

Vinification: 7/10 days of maceration and fermentation in stainless steel

Alcohol Content: 12.5% by vol.

Residual Sugar: 3 grams per liter

Color: intense red color

Food Suggestions: delicious with almost all kinds of starters and light meat dishes, both red and white. This Chianti is perfect with pasta of all types

Serving Temperature: 18° C / 64° F



THE SOUL OF ITALIAN WINE
FINE ITALIAN WINES PRODUCER