

Fattoria La Torre La Villa Chianti Colli Senesi

Azienda Agricola Fattoria La Torre

Italy - Toscana - Chianti Colli Senesi DOCG

La Torre's vineyards are comprised of clay, marl and calcareous soil, with a large percentage of rocks and stones for good drainage. The vineyards lie at 300 to 400 meters and are 15 years old on average.

Deep ruby red color. Intense vinous bouquet with a beguiling blackberry and violet notes. Round and robust with hints of wild berries, dark cherry and spice. This Chianti has an excellent acidity and a long and satisfying finish.

Specifications	
Appellation	Chianti Colli Senesi DOCG
Wine Type	Red
Varietals	80% Sangiovese, 10% Canaiolo and 10% Malvasia Nera
Age of Vines	15 years (average)
Soil type	clay, marl and calcareous
Vinification	Hand harvested. Yield is 75 quintals/ha. Fermented in stainless steel at controlled temperatures. The juice is pumped over twice daily. 15 days maceration. Aged 10 months in large Slavonian oak casks.
Pairings	Pairs well with roasted red and white meats, aged cheeses, dishes with rosemary and garlic or mushrooms.

