



LA TORRE

CHIANTI DOCG RISERVA

Certified and Guaranteed Denomination of Origin

Area of production: Arezzo - Toscana (Italy)

Type of product: organic wine

Yield per hectare: 60 quintals of grapes

Grape varieties: Sangiovese 100%

Altitude of vineyards: 356-450 m above sea level

Soil type: medium texture clay and good skeletal content

Training system: spurred cordon

Vinification: hand picked, separation of grapes from stalks and pressing ; fermentation at controlled temperature, and than maceration for 8-10 days in total

Maturation: minimum 12 mouths on oak casks of 30 hl refined in bottle for 5 months.

Fermentation vats: stainless steel tanks

Fermentation temperature: 26-28 °C

Colour: deep ruby red with garnet nuances

Bouquet: fresh and wide with persistent fruity notes and light hints of vanilla

Taste: good freshness and good balance between tannins and acidity

Service temperature: 16-18 °C

Food pairing: ideal for cheese, grilled red meat



Container:



lt 0,75



lt 1,50



lt 3,00

Decanter

WORLD WINE AWARDS 2014

This is to certify that

Marcelli Tulio, La Torre 2010
Chianti Riserva

has been judged by the world's best wine professionals in the most comprehensive and authoritative wine competition in the world, and has been awarded



A handwritten signature in black ink, which appears to read 'Steven Spurrier'.

STEVEN SPURRIER, CHAIRMAN

2014

MUNDUS vini BIOFACH

DER GROSSE INTERNATIONALE BIO-WEINPREIS

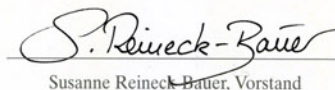


La Torre Chianti Riserva DOCG 2010

**Marcelli Tulio
Arezzo**

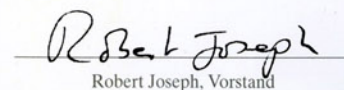
Neustadt an der Weinstraße,
im Februar 2014


Christoph Meininger, Geschäftsführung


Susanne Reineck-Bauer, Vorstand


Prof. Dr. Ulrich Fischer, Vorstand


Michael Hornickel, Vorstand


Robert Joseph, Vorstand