



LA TORRE

LASTRICHETI

IGT ROSSO TOSCANO

Area of production: Arezzo - Toscana (Italy)

Type of product: organic wine

Yield per hectare: 70 quintals of grapes

Grape varieties: Sangiovese 50% - Merlot 50%

Altitude of vineyards: 350-450 m above sea level

Soil type: medium textured silty and clay skeletal content

Training system: spurred cordon

Vinification: hand picked, separation of grapes from stalks and pressing; fermentation at controlled temperature, and then maceration for 8-10 days in total, maturation in stainless steel tanks for about 7 months, and refined in bottle for 3 months.

Fermentation vats: stainless steel tanks

Fermentation temperature: 26-28 °C

Colour: ruby red with violet nuances

Bouquet: wide and persistent with notes of ripen fruit

Taste: complex and smooth featuring its indigenous grapes.

Service temperature: 16-18 °C

Food pairing: ideal for seasoned cheese, game and red meat



Container:



lt 0,75