



LA TORRE

VINSANTO DEL CHIANTI RISERVA

Certified Denomination of Origin

Area of production: Arezzo - Toscana (Italy)

Yield per hectare: 10 quintals of Vin Santo

Grape varieties: Trebbiano Toscano Malvasia
and San Colombano

Altitude of vineyards: 200-250 m above sea level

Soil type: low hill medium texture silty

Training system: spurred cordon

Vinification: hand picked, the grapes are left to dry out for 3 months on frames and straw mats, the must is pressed and put into 40-litre, 60-litre, 100-litre oak, chestnut and cherry-wood kegs (Caratelli) where fermentation, maturation and ageing occur.

Maturation: minimum 5 years in wooden kegs (Caratelli)

Colour: deep amber

Bouquet: strong feelings, determined flavors and fragrances, characterized by hints of dried fruits and honey notes, with a persistent after taste

Taste: pleasant, right balance of flavors

Service temperature: it is recommended to put in the fridge before serving and serve at a temperature of 12-14 °C

Food pairing: meditation wine, ideal with dry sweets, cheese and typically Tuscan almond biscuits "Cantucci"

Alcohol: 16 vol%



Container:



lt 0,375