



LA TORRE

CHIANTI DOCG

Certified and Guaranteed Denomination of Origin

Area of production: Arezzo - Toscana (Italy)

Type of product: organic wine

Yield per hectare: 70 quintals of grapes

Grape varieties: Sangiovese 100%

Altitude of vineyards: 350-450 m above sea level

Soil type: medium texture silty

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 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: fresh, intense and harmonious

Taste: full and balanced

Service temperature: 16-18 °C

Food pairing: ideal for appetizer, soup, white and boiled meat



Container:



lt 0,75

Decanter

WORLD WINE AWARDS 2014

This is to certify that

Marcelli Tulio, La Torre 2012
Chianti Colli Aretini

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, appearing to read 'Steven Spurrier'.

STEVEN SPURRIER, CHAIRMAN

2014