



## CAMPO ALL'ALBERO

TOSCANA - Indicazione Geografica Tipica

<b>Grape Varieties</b>	Merlot 70% and Cabernet Sauvignon 30%
<b>Altitude</b>	200-310 meters above sea level.
<b>Soil</b>	Alberese limestone, Galestro (Schist) and Red Clay.
<b>Training System</b>	5.000 Plants to hectare, spurred cordon
<b>Yiels Per Hectare</b>	4.5 tons of grapes to hectare
<b>Harvest</b>	Merlot middle of September, Cabernet Sauvignon end of October. Harvest by hand according to the vigour of the plants.
<b>Vinification</b>	After a soft pressing, the vinification takes place in stainless steel and the maceration lasts for three weeks at a constant temperature of 30 °C
<b>Ageing</b>	18 months in barrique of fine-grained slightly roasted French oak of first, second and third passage.
<b>Bottle Ageing</b>	12 months
<b>Tasting Notes</b>	Deep ruby with violet scents. Intense flavours of ripe fruits, like plum, black cherry, blueberry, mulberry. Full of delicate spicy notes as well like blackberry leaves, nutmeg, incense and leather. The palate is immediately overwhelmed by the silky texture and the ripeness of the tannins, the finish is elegant and warm.
<b>Food Pairing</b>	It could be a great “meditation” wine, otherwise it pairs perfectly with feathered game or soft cheeses, or dark chocolate

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### LA SALA DEL TORRIANO

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