



# LA SALA DEL TORRIANO

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## CHIANTI CLASSICO RISERVA

Denominazione di Origine Controllata e Garantita

<b>Grape Varieties</b>	Sangiovese 90% and Cabernet Sauvignon 10%
<b>Altitude</b>	200-310 meters above sea level
<b>Soil</b>	Alberese Limestone, Galestro (Schist) and Red Clay
<b>Training System</b>	5000 Plants to hectare, spurred cordon
<b>Yield Per Hectare</b>	4.5 tons of grapes to hectare
<b>Harvest</b>	Sangiovese middle October, Cabernet Sauvignon end 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 takes 3 weeks in steel barrels at a temperature of 30 °C. Rack and return technique to obtain a proper extraction of the polifenolic richness of the grapes.
<b>Ageing</b>	Minimum 18 months in 38hl. French oak barrels
<b>Bottle Ageing</b>	6 months
<b>Tasting Notes</b>	Deep ruby colour, with a very complex yet intense nose with lots of fruity, floral and mineral notes, like marasca cherry, violet and graphite. The nose is not herbaceous but spicy, with interesting notes of black pepper and bay leaves. The sip is full bodied, intense, with a pleasant minerality and with a dense, soft and ripe tannic structure. The finish is balsamic and fruity
<b>Food Pairing</b>	Ideal match for red meat dishes such as Florentine T-bone steak, wild boar and venison, or veggie burgers (with tamari, paprika, garlic and crushed walnuts)

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Azienda Agricola nel Chianti Classico

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