



LA SALA DEL TORRIANO



CHIANTI CLASSICO

Denominazione di Origine Controllata e Garantita

Grape Varieties	100% Sangiovese
Altitude	200-310 meter above sea level
Soil	Alberese Limestone and Red Clay
Training System	Spurred Cordon System, 5.000 plants per hectare
Yiels Per Hectare	65 q. grapes to hectare
Harvest	Merlot middle September, Sangiovese middle October
Vinification	Fermentation and Maceration at a set temperature at no more than 25 °C.
Ageing	The ageing process lasts 12 months; half of the grapes are aged in a 38 hl. French oak barrel, the other half, in a steel barrel
Bottle Ageing	6 months
Tasting Notes	This wine has a medium ruby red colour, a really intense and typical Sangiovese aroma, red fruits forward, floral and slightly spicy. On the palate is soft and fresh, with a good acidity and delicate tannins. Medium length, really pleasant
Food Pairings	Ideal with local cuisine meat dishes such as Florentine tripe, beans, Charcuterie, soft cheese, pork loin, roasted lamb

LA SALA

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