



# LA TORRETTA

TYPE: Chianti Colli Fiorentini d.o.c.g.

PRODUCTION ZONE: Florence hills of Impruneta.

WINEYARD AREA: 3,5 hectares

AVERAGE HEIGHT: 250 s.l.m..

EXPOSITION AND SLOPE: South, 25-30 % (3,5 ha) North/east 25 % (1 ha)

PLANTING YEAR: 1999, 2003 and 2010

GRAPES: Sangiovese 90 % , Canaiolo 5 % , Merlot 5 %

WINE YIELD/HECTARE: 38 HI.

WINEMAKING: Harvesting: manual, grapes are softly pressed. Fermentation of about 12 days, with periodical pumping over for a better color and softer tannins extraction. Maturation in wooden French big barrel for 16 months. Refining in bottle for at least 6 months

PRODUCT QUANTITY: 9.000 bottles of l. 0,750

TASTE: Deep ruby red with purple reflexes, it's rich in aromas of mature fruit. On the palate, the is well-balanced, elegant with a good structure.

REVIEWS:

**Vini d'Italia 2019** *Gambero Rosso Editore* **3 glasses**

**Vini d'Italia 2023** *Gambero Rosso Editore* **2 glasses**

**Slow Wine 2023** *Slow Food Editore* "...spicy, gritty, material"

**Vinous - Antonio Galloni** *tasting July 2019:* **92/100**

**Wine Enthusiast Magazine** "Aromas of toast, coconut and ripe black-skinned fruit lead the nose. The soft, one-dimensional palate doles out fleshy black cherry, vanilla and mocha alongside round but rather drying tannins."

**85/100**

**Winecritic - Raffaele Vecchione** "It is deep and enveloping, amazes in the notes of blue plums, salted caramel, wet earth, camphor and sandalwood. Medium-full body, taut and vibrant, it offers well extracted tannins and a sharp finish."

**92/100**

**Mundus Vini 2017**

**Concours Mondial Bruxelles 2013**

**Decanter World Wine Awards 2016**

**The WineHunter 2021**

**Vinum** (Swiss magazine)

**Silver Medal**

**Silver medal**

**Bronze medal**

**Gold medal**

**17/20 (best 5 Chianti)**

