



## Bravo Wine Imports

TOSCANA – Azienda Agricola Il Torriano

### La Sala Chianti Classico DOCG



#### Denominazione di Origine Controllata e Garantita

**Grape Varieties:** 95% Sangiovese and 5% Merlot

**Vinification:** Fermentation and Maceration at a set temperature at no more than 25 °C.

**Ageing:** The ageing process lasts 15 months; half of the grapes are aged in a 38 hl. French oak barrel, the other half, in a steel barrel.

**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

## Bravo Wine Imports

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