



Bravo Wine Imports

TOSCANA – Azienda Agricola Il Torriano

La Sala Chianti Classico Riserva DOCG



Grape Varieties: Sangiovese 90% and Cabernet Sauvignon 10%

Soil: Alberese Limestone, Galestro(Schist) and Red Clay

Vinification: Maceration takes 3 weeks and is done in steel barrels at a temperature of 30 °C

Ageing: Ageing lasts a minimum of 18 months; half of the wine has been aged in 38hl. French oak Barrel, the other half in French barriques (3rd and 4th passage).

Tasting Notes: Deep ruby color, with a delicate dried fruit taste. Very complex yet elegant nose with lots of spicy and balsamic notes. On the palate is vibrant, mineral and velvety, with a dense, soft and ripe tannin's structure. Impressive length and elegant finish.

Food Pairing: Ideal match for red meat dishes such as Florentine T-bone steak. Roasted Lamb, wild boar and Venison are perfect pairing with the complexity and the spicy character of the wine

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