



TORCILACQUA

2018

## CHIANTI CLASSICO

DOCG | 13,5% VOL.

*Chianti Classico* is made from grapes from our youngest parcels, located on sandy soil, rich in skeleton and galestro. Hand-selected and harvested in boxes, after crushing the grapes ferment in steel vats for three weeks, during which we perform frequent pump-overs, controls and tastings. The wine is then separated from the marc and put in tonneaux and barriques for twelve-months aging; after a further aging period in steel, *Chianti Classico* is finally ready to be bottled and enjoyed.



### BLEND

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Sangiovese (85%)  
Merlot (10%)  
Cabernet Sauvignon (5%)



### VINTAGE PRODUCTION

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4.000 bottles



### HARVEST

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By hand, in boxes



### FERMENTATION

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In steel vats, 3 weeks ca.



### AGING

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Sangiovese  
12 months in new tonneaux

Merlot & Cabernet Sauvignon  
12 months in 50% new barriques

Final step  
8 months in steel before bottling



# TORCILACQUA

The farm is located in Badia a Passignano, in the heart of the Chianti Classico area. Our land develops in one body on the south, south-west side of the hill, facing a well-known historic abbey at an average altitude of 350m a.s.l.

The microclimatic conditions of the area, combined with perfect exposure and balanced soil composition let us grow finest quality grapes, and then obtain well-structured wines.

Vineyards have an average age of 20 years. The pruning systems we use are the *guyot* and the *spurred cordon*, with an average density of 5,000 plants per hectare.

We produce three distinct wines, which are blends of our grape varieties: *Sangiovese*, *Merlot* and *Cabernet Sauvignon*.

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