



TORCILACQUA

2019

CHIANTI CLASSICO

DOCG | 14,5% 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

Sangiovese
Merlot



VINTAGE PRODUCTION

6.000 bottles



HARVEST

By hand, in boxes



FERMENTATION

In steel vats, 3 weeks ca.



AGING

Sangiovese

12 months in new tonneaux

Merlot & Cabernet Sauvignon

12 months in 50% new barriques

Final step

8 months in steel before bottling