



IT EN

CANTINA DELLA TORRE



Cantina della Torre

Chianti

DOCG

Vinification

The production process for this wine is highly genuine; the grapes are left on skins for approximately 10-15 days, at a controlled temperature of 28°-30°C. Therefore, during the maceration, tannins are pulled out and the separation of liquid components from the solid ones takes place. Naturally, the malolactic fermentation follows the alcoholic one in stainless steel tanks.

Description

Red ruby colour, characteristic aroma of ripe fruits, with violet notes. Dry and balanced taste, winy and slightly tannic.

Food Pairing

Ideal with roasted and grilled meat, as well as with cheeses.



Sangiovese



Tuscany



16°-18°C



Alcohol: 12,5 % vol.
Sugar: 2 g/l





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PINOT GRIGIO

DELLE VENEZIE DOC

Vinification

Grapes are picked-up, destemmed, softly pressed and vinified following the traditional wine making process in stainless steel tanks at controlled temperature.

Description

Straw yellow pale with greenish hints, with delicate floral and melon aromas. Perfectly balanced between acidity and body, this wine is pleasantly fresh and has a clean-crisp finish.

Food pairing

Excellent as aperitif, with light starters and seafood.



Garganega
Trebbiano



Veneto



8°-10°C



Alcohol: 12 % vol.



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PROSECCO

DOC EXTRA DRY



Vinification

Grapes for this Prosecco DOC Spumante Extra Dry are manually harvested in cases and softly pressed to obtain the must, which is treated by refrigeration and filtration. Fermentation takes place in temperature-controlled stainless steel tanks between 18°C and 22°C. When fermentation is over, the winemaking process takes place, following the Charmat method.

Description

Straw yellow colour with persistent and delicate bubbles. Fruity and flowery bouquet with notes of apple. On the palate, it is mouth filling, fresh, fruity and soft.

Food Pairing

Perfect as aperitif and for any special occasions.



Glera



Veneto,
Friuli Venezia
Giulia



8°-10°C



Alcohol: 11% vol.
Sugar: 14-15 g/l