



Iohanna

Chianti Classico Gran Selezione DOCG

The vineyards surround the tower of Mezzola, the only one still remaining standing among the "triturris ad pontes Pesae" (three towers on the river Pesa) as the Romans called the small village of Cerbaia.

The choice of the name 'Iohanna' is a tribute to the youngest daughter of the estate owner Luiz Barichello.

Varietal: 100% Sangiovese

Production Area: Villa Triturris is located in the heart of Chianti Classico, close to the village of Cerbaia and to San Casciano Val di Pesa, half hour from Florence.

Terroir: Clay soil and a southern exposure at an altitude of 300 meters above sea level render a powerful and complex wine.

Vinification: The grapes are hand-picked and after a careful selection, the fermentation takes place in steel tanks at a controlled temperature for 15-20 days.

Aging: The wine ages in big oak barrels (50hl) for at least 36 months and then rests for more than 6 months in bottle before release.

TASTING NOTES

Iohanna is the highest expression of the Chianti Classico. It's bright ruby red with garnet reflex that will increase with the aging. The bouquet is fine and persistent. Fruity notes mingles with spicy hints and the tannins are mature but delicate and will improve further with the time. A very expressive wine, with great structure, complex and elegant.