



## Torraia IGT Toscana Rosso



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 'Torraia' is a tribute to the area rich in history, traditions, towers and castles used for the defense of Florence and Siena.

**Varietal:** Malbec, 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 18 months and then rests for more than 6 months in bottle before release.

### TASTING NOTES

Torraia is a triumph of Malbec: a wine with an amazing full body and structure. Lively, passionate, it is exalted by the Chianti's friendly weather that makes him smooth and sensual. On the palate, it's an explosion of black fruits, Ripe cherry and plum. The aging in oak barrels gift the wine with a spicy and balsamic touch.