

TORGENTILE

TUSCANY

VINES 50% Small San Giovese grapes and 50% Merlot grapes

HARVEST hand picked between the 4th and 15th of October

WINE MAKING carried out in small capacity containers with a maximum temperature of 28 degrees, 21 days of steeping with frequent pump transfers and pressing

REFINING carried out in 225 liter barrels of French oak. This period in the wine making lasts for 24 months followed by minimum 3 months resting time in the bottles.

PRODUCTION Year 2004
2700 0.750 liter bottles

ORGANOLEPTIC ANALYSIS

Bright ruby red colour with light grain reflections, intense perfume with hints of red fruits, spices and oak. Well structured, harmonious with well rounded and persistent tannins. After taste of pleasant spices, oak and liquorice.

