



FATTORIA SAN MICHELE A TORRI

SAN MICHELE A TORRI Chianti Colli Fiorentini Docg

Made from a blend of Sangiovese, Canaiolo, Colorino and Merlot grapes, which are cultivated on the hills of Scandicci at an altitude of 180 m., this wine is our emblem. The first harvest dates back to 1987. It has received several awards and accolades ranging from the Silver Medal at the Biofach 2010 to the Diploma of Merit from IX Selection Wines of Tuscany 2010, from receiving a rating of 3 clusters by DUEMILAVINI to the 2 star rating by Gold Guide to Wines Veronelli 2011.

Soil : The soil is mixed, tending towards clay with a good presence of skeleton, averagely fertile.

Composition: the grapes used are Sangiovese (80%), Canaiolo (10%), Colorino (5%) and Merlot (5%).

Training Method : In the vineyards we use the technique of Cordon spur and in part Gouyot, with a density of approximately 5.000 plants per hectare.

Harvest period: The grapes are harvested by hand, usually starting around the 15th of September (depending upon weather conditions) and finishing towards the 15th of October.

Fermentation and maceration : fermentation takes place in steel vats at a temperature of 28°/30°. Maceration lasts on average 15 days.

Ageing : the refinement is obtained in cement vats for the remaining 70% of the time and in ultimately in wooden for 30%. The wine is cut shortly before bottling and then left in the bottle for at least 2 months. An excellent, well balanced, fruity Chianti, which cherry and strawberry fragrances is obtained.

Alcohol level : 14,00 % Vol.

Residual sugar : 2,2 g/l

Total extract : 28 g/l

Total acidity : 5,5 g/l

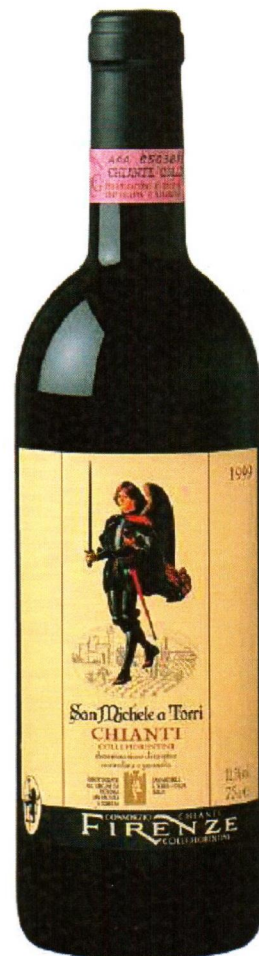
Color : Ruby red with purple tones, well bodied.

Aroma: Fruity intense and long lasting, slightly floral.

Taste : fresh, smooth with a pleasant tannin content .

Comments: Well balanced wine, at its best consumed within 4/6 years from harvesting.

Food pairing: This wine can be served with all types of food, from antipasti, as the marked scent of fruit and flowers of the wine render it very suitable for drinking with the typical Tuscan "crostini" of pate or with salami and other cured meats or cheeses, through to first courses, especially those with strong, fatty sauces such as meat sauce, amatriciana or carbonara, and second courses of roasted or fried white meats, or red meat such as roast beef, for which both the tannin and the alcohol in the wine are important.



ORGANIC WINE



FATTORIA SAN MICHELE A TORRI Soc. Agr. srl

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