



Sangiovese is one of the most widespread vines in Italy, especially in Tuscany, Umbria, Marche, Lazio, Abruzzi and Molise. According to the originating region, it is the basis of some of the most renowned Italian wines, such as Vino Nobile di Montepulciano, Brunello di Montalcino, Morellino di Scansano, Chianti and Torgiano.

Torgiano Rosso Reserve, which was granted the DOCG denomination in 1990, is produced in the Torgiano municipality only. It's a rich and complex wine, made of at least 70% of Sangiovese and 30% of other red vines grown in the area. Suited to a long ageing, it must age for at least three years in order to become a Reserve.

## *Torgiano Rosso Riserva DOCG "Freccia degli Scacchi"*

### GRAPE VARIETIES

*Sangiovese*

### WINEMAKING

*Fresh grapes are de-stemmed and fermented for about 15 days in steel containers with automatically controlled temperature.*

### AGEING

*In steel tanks for 2 months; refinement "sur lies"; not less than 2 years in bottle; 2 years in new barriques of white French oak from the forest of Bertrange in Bourgundy.*

### ANALYTIC DATA

*Alcohol content: 15,5 % vol.*

### ORGANOLEPTIC CHARACTERISTICS

*Ruby and red color, garnet; delicate and vinous bouquet, perfumes of red flowers, fresh cherries and a nice balsamic note; nice and fresh, acidic and tannic; well balanced, full and rich body.*

### GASTRONOMY

*It's excellent with aged cheeses and grilled meat (lamb or cow).*

*Serving temperature 18°C*

AVAILABLE FORMATS

*75 cl*

