

Az. Agr. Torre alle Tolfe di Castelli Mania

The estate is in the area of Chianti Colli Senesi, near Siena. It is surrounded by woods, vineyards and olive groves. It covers an area of 100 hectares, of which 13 hectares of vineyards and 16 hectares of olive groves, while the rest is woodland and meadows.

The "La Torre alle Tolfe" team is committed to the organic philosophy of agricultural practice, and the farm has been organic certified since 2004. The certification body is "Q Certificazioni s.r.l."

We produce three wines: Chianti Colli Senesi, Chianti Riserva Colli Senesi and Rosato IGT Toscana. We also produce Extra virgin olive oil.

Wine's name:	Torre alle Tolfe Chianti Colli Senesi DOCG 2016
Estate location:	Le Tolfe - Siena.
Vineyard exposure:	South-west and East 305 m above sea level
Grape varieties:	80% Sangiovese, 20% Canaiolo/ Colorino/ Ciliegiolo.
Training system:	Guyot.
Density of vines per hectare:	5000 plants.
Harvest:	Hand picked with selection of the grapes. Mid- September for Colorino, Ciliegiolo and Canaiolo, the end of September for Sangiovese.
Vinification:	Fermentation temperature, max 30°C. Period of maceration: 7 days for Canaiolo, Ciliegiolo and Colorino, 10 days for Sangiovese.
Production:	50.000 x 750ml bottles.
Analytical data:	
alcohol in vol.	14,00%
total acidity g/l	5,80
volatile acidity g/l	0,60
dried extract g/l	27,80
residual sugar g/l	0,50

Colour: intense and bright ruby red, with appropriate clarity.

Scent: its complex aroma is typical of the Chianti and reflects the content of diverse red grapes.

Remarkable for its fresh fruity characteristics, in particular red berries with hints of violet, blackberry, black cherry and blueberry.

Taste: Typical organoleptic profile of the Sangiovese group, with moderate acidity and tannins giving it a fresh, angular character. The sharp Sangiovese tannicity is softened by the presence of other varieties, such as Canaiolo, Ciliegiolo and Colorino. The wine making process does not make use of wood, giving a truly representative and honest taste of the unaltered red grapes which were selected for this wine. The freshness and tannicity are matched by an adequate alcoholic content. The taste has a good persistence, with a predominance of woodland berries such as blackberries, black cherries and blueberries.