



## la Torre alle Tolfe

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 Riserva Colli Senesi 2015
Estate location:	Le Tolfe - Siena.
Vineyard exposure:	South-west and East . 305 m above sea level.
Grape varieties:	100% Sangiovese
Training system:	Guyot
Density of vines per hectare:	5000 plants.
Harvest:	Selected Sangiovese grapes are hand picked, up until 25 <sup>th</sup> September.
Vinification:	Concrete fermentation tanks. Max temperature: 30°C. Maceration lasts 15 days.
Aging:	Partly in cement, partly in small french oak barrels (500L).
Production:	2.700 x 750ml bottles.
Analytical data:	
alcohol in vol.	13,50%
total acidity g/l	5,80
volatile acidity g/l	0,56
dried extract g/l	27,00
residual sugar g/l	0,50

Colour: intense ruby red.

Scent: at first ripe cherry and blackberry, later dried brushwood flowers.

Taste: warm, soft, well-balanced, hints of chocolate and spices. Long, persisting structure, grape tannins and oak flavours are strong but well-balanced.

La Torre alle Tolfe SAS  
di M.Castelli e C.

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