

TORRACCIA DI PRESURA

\$32.75

* Suggested retail price

Il Tarocco Chianti Classico Riserva 2018

	Product code	13749264
	Licensee price	\$28.48
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	Italy
	Regulated designation	Denominazione di origine controllata e garantita (DOCG)
	Region	Tuscany
	Appellation	Chianti Classico
	Classification	Classico riserva
	Varietal(s)	Sangiovese 100 %
	Colour	Red
	Sugar	Dry
	Sugar content	2
	Closure type	Cork
	À boire	Ready to drink and retains its best features for 15-22 years.

ABOUT THIS WINERY

Torraccia di Presura is located in a beautiful part of the Chianti Classico region where vineyards alternate with olive groves and domestic and maritime pine woods, overlooking the river Ema, about 15 km south from Florence. Since 1986, year of purchase of the first vineyard, the estate has been enlarging through the years up to the current 75 hectares, of which about 35 are vineyards and 16 are olive groves.

TASTING NOTES

The wine is of an intense ruby red colour with an elegant scent of beautiful, ripe red fruit and notes of spice and vanilla. It is full, well structured, harmonized, and wonderfully balanced with an intense and long finishing flavour. It retains its best features for 15-22 years.

It pairs well with lamb skewers or chops, duck breast, and roasted or braised red meats.

PRODUCT NOTES

James Suckling : 91 points

PRODUCTION NOTES

In the vineyards of Torraccia, Sangiovese grapes normally reach their perfect ripeness during the second or third decade of September. After harvesting, the grapes are fermented in stainless steel tanks at

Oeno Selections
4 Place du Commerce, Suite 550
Verdun, QC H3E 1J4
(514) 769-1990

SELECTIONS
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controlled temperature at 28-30 °C. The contact with the skins continues for about 20-22 days.

