



FATTORIA SAN MICHELE A TORRI

TENUTA LA GABBIOLA Riserva Chianti Classico Docg

This "Riserva" is borne from an accurate selection of the best Sangiovese grapes cultivated in our Tenuta La Gabbiola vineyard.

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

Composition: the grape used is Sangiovese (100%) .

Training Method : In the vineyards we use the techniques of Gouyot and Cordon Spur with a density of approximately 5.000 plants per hectare.

Harvest period: the grapes are handpicked during the month of October.

Fermentation and maceration : During the fermentation period which occurs at a controlled temperature of approximately 28/30 deg., soft pressing are performed to gently extract the polyphenols and the polyalcohols from the grape skins and pips .
Fermentation lasts approximately 20 days.

Ageing : the wine is placed in 25 hl. oak barrels, where it remains for at least 20 months. Thereafter the second fermentation, or malolactic fermentation takes place in wood. This wine develops with ageing, reaching that level of complexity and softness which makes it unique. We prefer to use large 25 hl barrels for our Sangiovese rather than small barriques, as in this way we can achieve a wine of great structure, rich and smooth, which offers a full variety of aromas ranging from the main notes of fruit and flowers, through secondary notes and up to the end notes of spices and toast, a great wine with a hint of wood which blends well with all of the best characteristics of Sangiovese. Its most noticable characteristic is that of softness, together with the typical characteristics of Sangiovese.

Alcohol level : 13,50 % Vol.

Residual sugar : 1,8 g/l

Total extract : 30 g/ l

Total acidity : 5,4 g/l

Colour : Rich ruby red, thick and full bodied.

Aroma: Intense and persistent, with fruity tones (cherry and blackberries) and floral note (violet and iris) and a clear hint of spices and tobacco.

Taste : warm, smooth, fruity, with subtel tannins .

Comments: Balanced wine, best from 4 to 6 years after harvesting.

Food pairing: this wine is excellent served with important and rich first courses, from polenta with sauce to baked lasagna, and it is exalted when served with all meat second courses , from grilled meat (the typical Florentine T-boned steak) to braised meats and fricassee. Excellent with all manner of pork dishes, in fact , the tannin in the wine contrasts well with the succulence of the meat, while the alcohol cleans the palate of its fats and strong flavours.



ORGANIC WINE



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