



TORRE A DESTRA GRAN SELEZIONE D.O.C.G.

Color: Deep intense red

Fragrance: Reminiscent violet aroma, bay leaves, ripe cherries and spices

Taste: Live mineral imprint, ripe fruit supported by a very fine tannic texture

Grapes: Sangiovese 100% (single vineyard Torre a Destra)

Training system: Guyot

Vinification technique: Hand - picked, fermentation on the skins at temperature controlled stainless steel 25-27 ° C for 10-12 giorni,

Aging: New French oak barrique for 24 months plus 6 months in bottle

Average production: 6.000 bottles