



CURIOSITY

The art of twisting the silk is an ancient tradition of our territory since the 16th century. We got inspired from such an important history and named our wine Il Torci (Twist). A balanced and enjoyable wine good for any occasion.

DESCRIPTION

Artisanal wine in conversion to Organic:

Average bottle 750 ml: 2000 - 4000 p.y.

Vol. 13,0% - 13,5%

Production area:

S.Cristina a Pancole, Torcibrencoli.

Greve in Chianti (Florence) – Italy.

Altitude 240 m. ASL. Clay soil, typically dry.

Product informations:

Red Wine IGT Toscana.

Selected hand-picked grape

Grape variety: Sangiovese 100%

Fermentation: 16 days of controlled temperature fermentation and 5 days of maceration on the skins

Ageing: 6 months aged in oak wood

Pairing:

Elegant with any kind of steak or red meat, game and BBQ. It can also be served chilled as appetizer with a nice board of charcuterie and cheese, savouries and vegetables. Enjoyable meditative wine for any relaxing moment.

Service temperature (T°C): 12° - 20°.

Sensorial notes:

COLOR_ medium-deep ruby red.

Bouquet_ Pleasant red berries, balsamic and vanilla notes.

Palate_ Round tannins with a medium persistence. Red berries, cherry and spicy notes of vanilla will delight your palate at every sip.

Medium-full body.