



# FATTORIA SAN MICHELE A TORRI

## TENUTA LA GABBIOLA Chianti Classico Docg

Our **Chianti Classico's** name **Tenuta La Gabbiola** derives from the vineyard in which the Sangiovese and Syrah grapes are picked. The most important characteristic of this wine is its typicity. This smooth Chianti Classico has a pleasant tannin content with a good level of acidity; a good "glass" of wine to drink with friends to cheer up a pleasant evening.

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

**Composition**: the grapes used are Sangiovese (95%) and Syrah (5%).

**Training Method** : In the vineyards we use the technique of Gouyot, with a density of approximately 5.000 plants per hectare.

**Harvest period**: the grapes are harvested by hand, usually around the end of September and the beginning 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 from the grape skins. Fermentation lasts around 20 days.

**Ageing** : the wine is placed in 25 hl. oak barrels, where it remains for a minimum of 12 months. During this time, the wine continues to mature, until it reaches the fullness and smoothness which distinguishes it from other wines . In order to preserve the fruit and flower characteristics of the Sangiovese, we prefer to use large 25 hl barrels rather than small barriques, as in this way we can achieve a wine with a slightly woody taste which blends well with the fruity taste typical of Sangiovese

**Alcohol level** : 14,50 % Vol.

**Residual sugar** : 2 g/l

**Total extract** : 31,50 g/l

**Total acidity** : 5,4 g/l

**Colour** : Ruby red, robust and full bodied.

**Aroma**: Intense and long lasting, with a fruity and floral touch and a clear hint of spice.

**Taste** : warm, smooth, fruity, with subtle but decisive tannins and a lovely balance.

**Comments**: Balanced wine which is at its best from 4/6 years after harvesting.

**Food pairing**: This wine goes well with important and rich first courses, from pasta with meat sauces to baked lasagna, but it is at its best served with all meat second courses , from grilled meat (the typical Florentine T-boned steak) to roasts. The tannin in the wine contrasts well with the succulence of the meat, while the alcohol cleans the palate of its fats and strong taste of the meat.



ORGANIC WINE



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