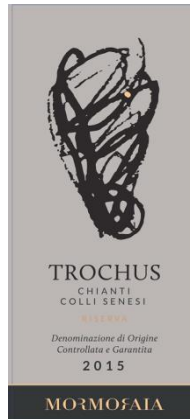


TROCHUS - Chianti Colli

Senesi Riserva

Denominazione di Origine Controllata e Garantita



WINE PRODUCTION AREA: Hills of the borough of San Gimignano – 300 metres above sea level.

WINE GRAPES: 90% Sangiovese and 10% of others autochthonous red varieties.

SOIL TYPOLOGY: Pliocene origin, medium texture, widespread clayey soil, framework present.

GROWTH AND CULTIVATION SYSTEM: Guyot and spur-pruned vines with 6-8 buds. Density 5.000 vines per hectare, yield not higher than 70 quintals grapes per hectare, green pruning.

HARVEST: Manual, in small crates of 15/20 Kg capacity, in order to preserve the integrity of the cluster until the transfer to the cellar.

VINIFICATION: The vinification takes place at a controlled temperature, begins with a cold maceration of the grapes for 2 days in order to extract the fruity aromas, followed by the alcoholic fermentation at a controlled temperature of 26-28°C for about 15 days in stainless steel tanks.

AGEING AND REFINING: Malolactic fermentation and subsequent 12 months maturation in 2500lt. oak barrels. Blended in steel and 6 months bottle refinement.

COLOUR: Intense ruby red.

PERFUME: Ripe fruit, plum, tobacco, spices, sweet toasted hints

FLAVOUR: Good and balanced structure, soft tannin components, great fruit and remarkable persistence

TASTING TEMPERATURE: 18°C.

BEST WITH: Grilled red meat, boiled meat, soups, cold cuts and mature cheeses.