



# TORRACCIA DI PRESURA

## IL TAROCCO



**Classification:** red wine with Denominazione di Origine Controllata e Garantita Chianti Classico.

**Grapes:** Sangiovese (90%) and black Tuscan Canaiolo (10%) grapes; produced since 1992.

**Vinification:** primary fermentation in contact with its skins in stainless steel tanks with controlled temperature for 18-20 days with at least two manual remontages each day. Maturation in small oak French barrels for approximately one year and subsequent refinement in bottle for at least 3 months.

**Characteristics:** intense ruby red colour. Elegant scent of a beautiful ripe red fruit with floral notes and lively, balanced, full, intense and long flavour. It keeps its own best characteristics for 10-12 years.

**Alcohol:** 13% by Vol.

**Temperature of service:** 18° C.

**Combinations:** tasty pasta, white and red meats, stewed meat, matured cheeses and plates rich of flavour and substance.

## AWARDS AND RECOGNITIONS

### Vintage 2008

- Silver Medal Concours Mondial de Bruxelles 2011 - DOCG Red wines

### Vintage 2007

- Diploma Wein.Pur 2010

### Vintage 2005

- Bronze Medal Decanter World Wine Awards 2007

### Vintage 2004

- Diploma di Merito Selezione dei Vini di Toscana 2006
- Recommended by Decanter - Decanter Award 2005

### Vintage 2003

- Silver Medal Decanter World Wine Awards 2005

### Vintage 2002

- Diploma di Menzione Speciale Selezione dei Vini di Toscana 2004
- Diploma Merano International Wine Festival 2004

### Vintage 2000

- Diploma di Gran Menzione International Wine Competition 36th Vinitaly 2002

### Vintage 1999

- Silver Medal Concours Mondial de Bruxelles 2002 - DOCG Red wines
- Slow Food daily wine guide: wine with excellent quality/price ratio

