



# TORRACCIA DI PRESURA



## DUMETO

### IGT Toscana Rosso

In 2010 an idea was born to produce a wine for a young, modern taste, which was anyway an expression of the Chianti territory.

In this product we combine our technical expertise and the gifts given by this unique land.

The vineyard had been planted in 2001, in a land where the old local farmers told that once were cultivated the grapes that produced the best wine in the whole area. When we bought that land, it had been abandoned and covered with brambles. This inspired us the name of our new wine: Dumeto, from the Latin word dumetum, which indeed indicates a ground covered with thorns, a brushwood.

**Classification:** IGT wine Toscana Rosso.

**Vinification:** the vinification process takes place in stainless steel tanks. The fermentation lasts about 18 days at a temperature of 25 - 28° C, this allows a gradual extraction of polyphenolic substances.

**Characteristics:** very deep ruby red colour with violet notes. Bouquet of a wonderful red fruit – blackberry, black cherry – with a floral note of violet and iris. Well structured, it has a very full yet balanced flavour and a good length. It retains its best features for 8-10 years.

**Alcohol:** 14% - 14,5% by vol.

**Temperature of service:** 18° C.

**Combinations:** red and white meat, savory first courses, medium-aged cheeses, grilled meat and vegetables, but also wine by the glass for aperitifs or light dinners.



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## AWARDS

### Vintage 2012

- Gold Medal AWC Vienna International Wine Challenge 2017

### Vintage 2011

- Gold Prize Sakura Japan Women's Wine Awards 2016
- Silver Medal AWC Vienna International Wine Challenge 2015

### Vintage 2010

- Silver Medal AWC Vienna International Wine Challenge 2012