



TORRACCIA DI PRESURA



LENEO

Chianti DOCG

The inspiration for the name of this wine comes from Greek mythology, as Lenèo is traditionally one of the epithets attributed to Dionysus (Bacchus), god of wine, inebriation and liberation of the senses.

Produced from 2010, it is a lively and light wine, traditional expression and yet timeless of Chianti.

Vinification: the primary fermentation in contact with the skins takes place in stainless steel tanks at controlled temperature for about 15 days. The vinification process is conducted to emphasize the fresh and fragrant notes of the young Sangiovese.

Characteristics: ruby red colour. Scent of red fruit with floral notes, fresh, sprightly, balanced. It retains its best features for 5-6 years.

Alcohol: 12.5% - 13% by vol.

Temperature of service: 18° C.

Combinations: savory pasta dishes, white and red meat, grilled meat and vegetables, aged cheeses, international cuisine dishes.



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AWARDS

Vintage 2015

- Seal of Approval AWC Vienna International Wine Challenge 2017

Vintage 2013

- Silver Medal AWC Vienna International Wine Challenge 2015