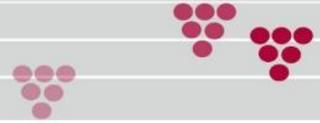


# TORRACCIA DI PRESURA



## VIN SANTO TORRACCIA DI PRESURA

### Vin Santo del Chianti Classico DOC



Attention and respect for the traditions of the territory made it indispensable for Torraccia di Presura the choice to produce their own Vin Santo, a typical raisined Tuscan wine that has very ancient origins and requires meticulous technique and a very long time of preparation. Produced in limited quantities, it is very well suited for the traditional Tuscan pastries, remaining anyway a fitting accompaniment on all the occasions to remember, both as aperitif and as dessert wine.

**Classification:** Vin Santo del Chianti Classico with Denominazione di Origine Controllata.

**Vinification:** the best bunches are selected and left to dry on mats and screens until December when they are squeezed by soft pressing. The juice is left to mature in small chestnut barrels (casks) for 3/4 years and then refined in the bottle.

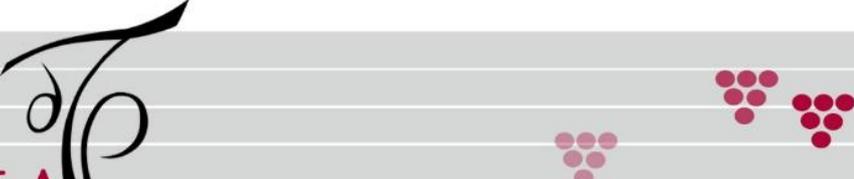
Produced only in particular vintages.

**Characteristics:** amber colour, crystal clear; ethereal, intense and persistent scent of dried fruit and honey; harmonious, velvety, fascinating, very long flavour. It retains its best features for a long time, 15-25 years after bottling.

**Alcohol:** 16 - 16.5% by vol.

Temperature of service: from 8° to 20° C, depending on the use.

**Combinations:** liver pate, spicy and aged cheeses and traditionally dessert wine that accompanies pastries, tarts and the typical "cantuccini" with almonds. Excellent as an aperitif served chilled at 8° C., it can also be enjoyed as meditation wine.



# TORRACCIA DI PRESURA

## PREMI

Vintage 2003

- Silver Medal AWC Vienna International Wine Challenge 2015