



FATTORIA SAN MICHELE A TORRI

CHICCHIROSSI Colli della Toscana Centrale Igt

ChicchiRossi is made from a blend of Malvasia Rossa, Cilieggiolo, Canaiolo and Montepulciano. The grapes are harvested by hand, placed in boxes and transported to the center of the farm where they are passed to the sorting bench. This system of harvest and selection of grapes although more expensive than the traditional, allows us to raise the quality of our wine. In the sorting bench are removed all the grapes not perfectly ripe, pieces of stems and leaves that if vinified can lower the quality of the wine. We chose not to use for this wine Sangiovese grape, we want to value to the complementary varieties of Chianti area such as Red Malvasia and Cilieggiolo that give very fruity notes, Canaiolo and Montepulciano that give a nice body and a lot of roundness. The result is a very charming wine that is aged for one year in barriques and tonneaux before being bottled.

Soil : The soil is mixed, tending towards clay with a good presence of bone, averagely fertile.

Composition: the grapes used are Red Malvasia, Cilieggiolo, Canaiolo and Montepulciano.

Training Method : In the vineyards we use the technique "alberello", with a density of approximately 7.000 plants per hectare.

Harvest period: The grapes are harvested by hand, usually around the end of September. The grapes are harvested by hand, placed in boxes and transported to the center of the farm where they are passed to the sorting bench for the selection.

Fermentation and maceration : fermentation takes place in steel vats at a temperature of 28°/30°. Maceration lasts on average 15 days.

Ageing : the wine is aged in barriques and tonneaux for one year.

Alcohol level : 14,00 % Vol.

Residual sugar : 2 g/l

Total extract : 30 g/l

Total acidity : 5,5 g/l

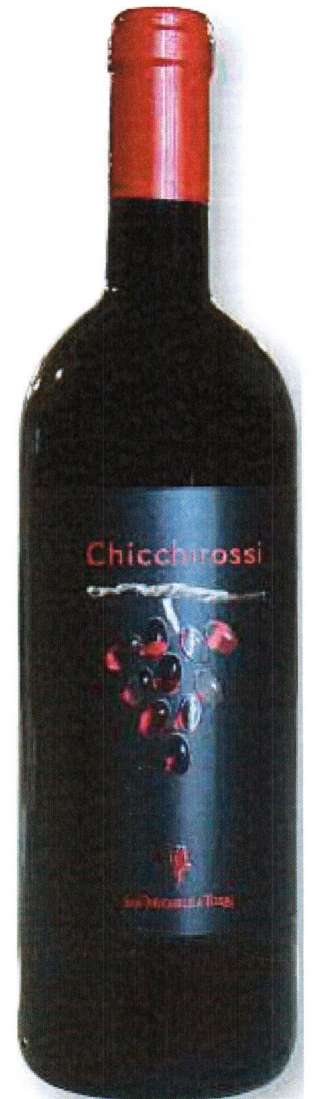
Color : Ruby red with purple tones, well bodied.

Aroma: Fruity intense and long lasting, slightly floral.

Taste : sapid wine, concentrated and fruity, smooth, very pleasant.

Comments: Well balanced wine, at its best consumed within 4/6 years from harvesting.

Food pairing: This wine can be served with all types of food, from antipasti, as the marked scent of fruit and flowers of the wine render it very suitable for drinking with the typical Tuscan "crostini" of pate or with salami and other cured meats or cheeses, through to first courses, especially those with strong, fatty sauces such as meat sauce, amatriciana or carbonara, and second courses of roasted or fried white meats, or red meat such as roast beef, for which both the tannin and the alcohol in the wine are important.



ORGANIC WINE



FATTORIA SAN MICHELE A TORRI Soc. Agr. srl

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