



## TORRE ALTA 2024

Chianti Classico DOCG

| FIRST VINTAGE | TYOLOGY                         | GRAPES          | VINEYARD                   |
|---------------|---------------------------------|-----------------|----------------------------|
| 2023          | Rosso fresco di buona struttura | 100% Sangioveto | Castellina in Chianti (SI) |

*From Sangiovese vines over 30 years old, Chianti Classico Torre Alta is born. Its name recalls the iconic tower of the Castellare estate and reflects a constant aspiration toward excellence. The vineyards, situated at 450–510 meters above sea level with ideal exposure, produce a wine that looks to the future while remaining deeply rooted in the Tuscan territory and tradition.*

**Vintage notes:** the 2024 vintage in Chianti Classico was marked by balanced and favorable climatic conditions. A mild spring with well-distributed rainfall supported healthy vine growth, followed by a warm but not excessive summer with cool nights, preserving acidity and aromatic freshness. Harvest took place between late September and early October, allowing for optimal phenolic ripeness.

**Tasting notes:** the nose is fresh and fragrant, with notes of red fruit, licorice, currant and a delicate touch of vanilla. On the palate it is round and smooth, with savory nuances and a gentle sweetness, balanced by lively acidity and a long, captivating finish.

**Pairings:** a highly versatile wine, well suited to both everyday cuisine and more structured dishes. It pairs particularly well with rich, moist preparations and medium-aged cheeses.

**Municipality of production:** Castellina in Chianti (SI)

**Soil type:** limestone

**Vineyard altitude:** 450–510 mt. s.l.m.

**Vineyard name:** Torre Alta

**Training system:** guyot single-arched cane

**Planting density:** 3,500 plants per hectar

**Grape yield per hectars:** 60 Ql

**Harvesting period:** first half of October

**Vinification:** in steel

**Aging:** 7 months in French oak barrel of 2,25 and 5 Hl,

7 months in bottle

**Available formats:** 0,75 l

