



Castello della Paneretta



TORRE A DESTRA

Denominazione di Origine Controllata e Garantita

<i>Colour</i>	Deep intense red
<i>Nose</i>	Reminiscent violet aroma, bay leaves, ripe cherries and spices
<i>Taste</i>	Live mineral imprint, ripe fruit supported by a very fine tannic texture
<i>Grapes</i>	Sangiovese 100% (single vineyard, Torre a Destra)
<i>Training system</i>	Guyot
<i>Vinification technique</i>	Hand-picked, fermentation on the skins at temperature controlled stainless steel 25-27 °C for 10-12 days
<i>Aging</i>	New French oak barrique for 24 months
<i>Average production</i>	6.000 bottles

Distributed in Italy by Pellegrini Spa www.pellegrinispa.net