

An Integrity Wines Selection

San Michele a Torri Chianti Colli Fiorentini DOCG 2010

The winery's flagship wine - The first vendemmia (harvest) dates back to 1987, carried out then as now on the hills of San Michele at approximately 200 m. above sea level, in south/southeast facing vineyards, which lets the grapes ripen perfectly.

- Grape Varietal: Sangiovese (80%), Canaiolo (15%) and Colorino (5%).
- San Michele vineyard
- Viticulture: Certified Organic
- Cordon spur training
- Age of vines:
- Soil: clay and calcaire stones
- Climate: Continental
- Plant density: 5,000 bushes per hectare.
- Hand harvested during the month of October
- Fermentation: around 15 days, controlled temperature of approximately 28/30°, daily delastage.

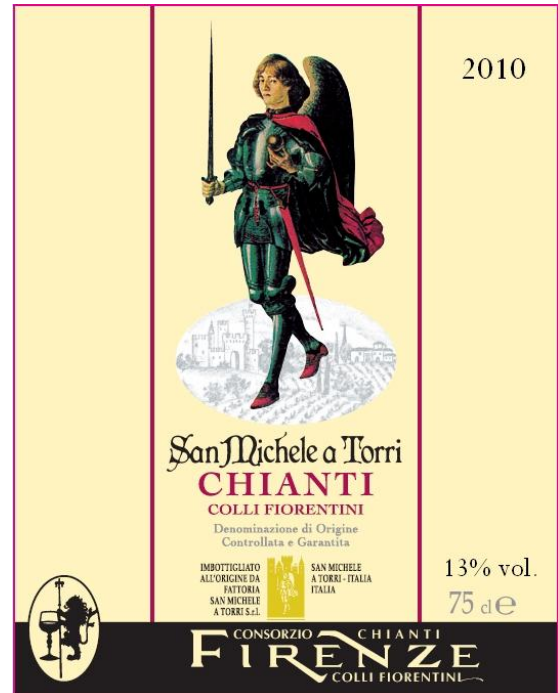


- Malolactic fermentation takes place in the tank.
- Filtering:
- Fining:
- Two months aging in the bottle
- Alcohol content : 13 % Vol

“Fattoria San Michele a Torri”, set amongst vineyards and olive groves is situated 15 km from Florence, in the middle of the “Chianti” wine producing area, at an altitude of 211 meters above sea level. Covering an area of 200 hectares of land, of which approximately 50 hectares occupied by vineyards.

- Certified organic by the Consortium for the Control of Organic Products
- The vineyards and olive groves are bordered by hedges and woodlands providing biodiversity. Permanent or temporary grassing and an accurate irrigation system is also used.
- Organic fertilisation, with low-dosage copper treatments, with sulphur and bentonite. The pruning and the growing systems represent an indispensable support for maximising the effectiveness of these treatments.

In addition, the thinning out and the selection of the grapes at the moment of harvesting result in only healthy grapes into the cellars which do not require any particular treatment during the winemaking process, possibly dosages of sulphur dioxide, without ever exceeding the levels of 30 ppm of free sulphur dioxide.



For more information please contact us at www.integritywines.net, or call us at 404.808.8788.