



TORGAIO

TOSCANA IGT



Vineyards

The grapes used to make this wine comes from the vineyards on the La Solatia Estate, near the medieval town of Monteriggioni, a short distance from Siena.

Soil: hills dating to the Pliocene and Holocene with silt, clay and loam soil, abundant in limestone and travertine.

Altitude: variable from 190 to 250 meters above sea level.



Grape varieties

Sangiovese, Merlot, Alicante and Petit Verdot



Vintage 2020

This vintage was distinguished by constant conditions with superb ripening of the grapes and a regular harvest.

First vintage: 1981



Vinification and ageing

The alcoholic fermentation and maceration aided by pumpover take place in temperature-controlled stainless steel tanks for approximately 7 days. After malolactic fermentation, the wine ages in temperature-controlled stainless steel tanks before being bottled.

Alcohol content: 13%



Tasting notes

Color: deep ruby red with purple highlights.

Aroma: intense and beguiling. The sour cherries and plums stand out, followed by a lightly spiced finish.

Tasting profile: the intense fruity flavors are balanced by spices and a fresh and soft finish.



Why?

- Formerly produced as a Fresco di Governo wine (a traditional joyful wine from Chianti), Torgaio has then evolved into a more up to date Toscana IGT, benefiting of the international varieties cultivated in the Ruffino vineyards.
- A modern expression of a joyful, young, traditional Tuscan wine, which is one of Ruffino's most popular label.
- Although this is a wine with a modern approach, Torgaio is a joy to drink. Floral and flirtatious, it is perfect among friends and family.

