



CHIANTI

Denomination: DOCG Chianti

Grapes: SANGIOVESE 100%

Vineyards location: Cerreto Guidi (FI)

Vineyards characteristics: At cerreto Guidi a 150 meters above the sea level, characterized by a terrain rich of clay and fossils.

Vineyards training: spurred cordon and Guyot

Wine fermentation: Fermentation and maceration in steel at a controlled temperature of 25-28°C for a period of 25 days.

Wine aging: The 12-month refinement takes place in glass-lined concrete vats.

Tasting notes: On the nose, aromas of red fruits, violet and morello cherry are distinguishable. With a good structure, extremely elegant and pleasant, it pairs easily with all traditional dishes

Alcohol: 13%

Serving temperature: 16-18 °C

Annual production: 15.000-30.000 btl

