



Chianti



APPELLATION
DOCG



AREA
Chianti, Tuscany



GRAPES
Sangiovese



ALCOHOL LEVEL
12,5% vol.



BOTTLE SIZE
750 ml

VINIFICATION AND AGEING

The stems are separated from the grapes, which are softly pressed in cylinders under pressure gently breaking their skins and releasing the juice. The juice is left to macerate on the skins for about a week in temperature controlled stainless steel vinifiers at a temperature of about 28-30° C. After the alcoholic fermentation is over, the wine undergoes also the malolactic fermentation, a process that lowers total acidity and makes wines seem rounder and fuller in flavour.

COLOUR

Bright ruby-red colour of an attractive intensity.

BOUQUET

Characteristically intense, distinguished by an elegant scent of violets and tenuous perfumes of wild berries.

FLAVOUR

Dry, full, properly balanced and extremely enticing with lingering acidity and flavours of cherry and spice.

SERVING TEMPERATURE

Best served at 18° C. (64° F.).

FOOD MATCHES

It combines well with the hearty flavours of country cooking and it is the ideal companion of grilled red meat and cheeses aged at moderate length.