



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 flavor.

COLOUR

Bright ruby-red color of an attractive intensity. In its youth, it is richly marked by violet reflections that tend to become garnet with age.

BOUQUET

Characteristically intense, fine and elegant and 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 flavors of cherry and spice.

SERVING TEMPERATURE

Best if served at 18° C. (64° F.).

FOOD MATCHES

When it is young, the wine combines well with the hearty flavors of country cooking and it can be consumed throughout such meals. After the third year, it becomes the ideal companion of every type of roast, grilled red meat, game and cheeses aged at moderate length.

