



CHIANTI

D.O.C.G.

2015

GRAPE VARIETIES: 90% Sangiovese, 10% Canaiolo

WINE-MAKING METHOD: Fermentation with intensive maceration for 10-15 days and temperature control at 26-28°C.

AGEING: Brief period in 30/60 Hl oak barrels for 3 months. Conservation in stainless steel containers until bottling.

AGEING IN BOTTLE: 3 months.

TASTING NOTES: Bright ruby red color. The scent is very pleasant and persistent with hints of fruit: cherry and black cherry are the closest similarities. The taste is dry and slightly tannic, but as it ages with time it becomes softer and velvety. Clean ending enjoyable and harmonious aftertaste.

FOOD PAIRING: Fresh-made pasta with sauce, Tuscan soups, roasted meat, Tuscan toasted bread and cured meats.

 750 ml