

CHIANTI DOCG

Region:

Demarcated area involving the Province of Florence at 150-300 mt altitude.

Handpicking

Varietals:

Sangiovese Merlot Syrah Black Canaiolo Colorino

Winemaking:

Red Wine Fermentation performed within the Area shown above, as provided for by the Chianti D.O.C.G. specifications

Aging:

1 to 3 months in tanks.

Marketing:

As from March 1 following Harvest year.

Test Data:

Alcohol: 13 to 13.5% pH: 5 to 5.5

Organoleptic Notes:

Color: Bouquet:

Taste:

Ruby Red tending to Garnet Red with Aging Intense and vinous on the nose, offering scents of Cherry, Raspberry and Currant, with floral and slight Vanilla notes

Pleasurable input on the Palate, with a positive Tannic texture induced by soft and sweet Tannins. Affording long lasting round-bodied sensations and marked Ripe Cherry Aftertaste.

Serving: Serve at 18 to 20 °C Best uncorked 1 hour ahead

Pairing: Pair with game, grilled and roast or white meat dishes, savoury sauces and cheese !