



Malenchini

CHIANTI COLLI FIORENTINI DOCG

"Diletta"



Certified organic wine



Blend: Single vineyard 100% Sangiovese

Classification: D.O.C.G.

Production area: Antella - Florence (Tuscany)

Soil composition: medium mixture, tends to clay

Plant density: 5.000 e 6.500 plants/ha

Altitude: 200-300 metres above sea level

Harvest time: Sangiovese Sept. 15-30

Vinification process

Chianti Colli Fiorentini D.O.C.G. Diletta is the wine that best represents the commitment and passion that the owner of the Malenchini company, from which it takes its name, has dedicated over the years. So Diletta wanted to create a pure Sangiovese starting from the first vineyard she planted on the farm, the vineyard where it all began. A wine that therefore wants to remember Diletta's childhood and all her dedication, but in a modern way.

Fermentation takes place in steel tanks at a controlled temperature of approximately 28°. The fermentation and break-up of the grape skins last for about 13 days. Ageing takes place in oak barrels of 20 hectoliters for about 8 months, followed by ageing in the bottle for about 3 months.

Tasting notes

Colour: Intense ruby red with evident purple reflections.

Nose: Refined and complex fruity aromas, in which the notes of blueberries and black currant stand out, accompanied by slightly spicy hints of pepper, due to the ageing of wood.

Taste: Wine of great structure and sapid, full and rich body with well-balanced tannins and an acid note, which overall, therefore, manages to achieve the right balance. Its main feature is the persistence that keeps it lively until the last sip.

Pairings: First dishes, game, cheese.

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