



CHIANTI COLLI FIORENTINI D.O.C.G. - RISERVA

Production area Antella – Florence

Vineyard extension 17,5 hectares

Certified organic estate

Soil composition Medium Mixture, tending to clay

Grape variety 100% Sangiovese

Plant density Old vineyard 2.500 plants/ha

New vineyard 5.000/6.500 plants/ha

Altitude 200-300 metres above sea level

Vinification The fermentation takes place in stainless steel tanks at a temperature between 28°C and 30°C. The fermentation and break-up process lasts for about 10 days.

Aging In 20 hl oak barrels

ORGANOLECTIC ANALYSIS

Colour Deep and intense red color

Perfume Scents of spices and tobacco

Taste Very well structured, balanced and sapid

