



CHIANTI D.O.C.G.

Production area Chianti D.O.C.G. Antella - Florence

Vineyard extension 17,5 hectares

Certified organic estate

Soil composition Medium Mixture, tends to clay

Grape variety 95 % Sangiovese and 5% Merlot

Plant density 5000 e 6500 plants/ha

Altitude 200-300 metres above sea level

Vinification Chianti is a blend of 95 % Sangiovese and 5% Merlot grapes. The grapes are produced in new vines. The fermentation takes place in temperature controlled stainless steel tanks at 28°C. The fermentation and the break-up of the grape skin lasts for about 12 days.

ORGANOLECTIC ANALYSIS

Colour Intense ruby red with an evident purple reflection.

Perfume Intense and refreshing. Evident and floreal.

Taste Well structured and balanced. Sapid, fresh and with a good persistance.

