



CHIANTI COLLI FIORENTINI

Production area Antella – Florence

Vineyard extension 17,5 hectares

Certified organic estate

Soil composition Medium Mixture, tends to clay

Grape variety 90% Sangiovese, 10% Canaiolo

Plant density 5.000/6.500 plants/ha

Altitude 200-300 metres above sea level

Vinification Chianti Colli Fiorentini is a blend of 90% Sangiovese and 10% Canaiolo grapes. The fermentation takes place in stainless steel tanks at a temperature between 28°C and 30°C. The fermentation and break-up of the grape skin lasts for about 16 days.

Aging A 6 month aging in 20 hl new oak barrels is followed by a 3 month bottle aging period.

ORGANOLECTIC ANALYSIS

Colour Intense ruby red with evident purple reflections.

Perfume Intense, ample and persistent. Very evident fruity aromas (cherry).

Taste Full bodied and well structured. Balanced, fresh and with a good persistence.

