



Chianti DOCG

DENOMINATION	CHIANTI DOCG
VARIETAL	Sangiovese 85%, Merlot 10%, other red grapes 5%
ALCOHOL LEVEL	12,5% vol.
AREA	Toscana - hillside of Chianti area
SURFACE	Hills
ALTITUDE	50 – 100 m
SOIL TYPE	Clay-Limestone
PLANT DENSITY	3.500 – 4.000 vines per hectare
VITICULTURAL TECHNIQUE	Spurred cordon
HARVEST PERIOD	End of September – beginning of October

VINIFICATION AND FINING

TECHNICAL INFORMATION

Sourced from the hillsides of Chianti, the grapes used to make this red wine are both hand and machine-picked. Vinification involves traditional pressing and destemming and a 12-14 day contact with the skins. Fermentation takes place at 28-29°C in 100-200 hl tanks for 12-14 days. The wine undergoes malolactic fermentation using selected bacteria.

TASTING NOTES

Intensely red in colour, fragrant and fruity on the nose with scents of violet. This is a well-structured wine, which is smooth on the palate.

FOOD MATCHINGS

Chianti DOCG pairs well with roast lamb or Tuscan-style sausages.



CAMPAIGN FINANCED ACCORDING TO
EC REG. N. 1308/13

