



CHIANTI DOCG

PRODUCTION AREA
Chianti

12,5 % ALC.

CLIMATE ENVIROMENT

An area of rolling hills with an altitude between 200 and 350 metres above sea level. The substrate consists of limestone, shale, clay and galestri.

GRAPEVINES

80% sangiovese, 20% mixed Tuscan grapes as canaiolo, colorino e merlot.

COLOR

A brilliant red and tending towards garnet with age.

CHARACTERISTICS

A balanced dry taste with a bouquet encompassing hints of marasca cherry and violets.

GASTRONOMIC COUPLING

Best consumed young with roasted or grilled meat.

WINE TASTING

Best served at a temperature between 64-68°F (18-20°C).

WINE MAKING

Grapes are steeped for seven to eight days, in their skins, in a stainless steel tank.

AGING

Three months at least in oak French barrel. Can be aged for a long period.

AWARDS

Veronelli guide 86/100.

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“Annuario dei migliori italiani 2022” 91 points.

BARCODE LABEL EAN-13 8057681880010

