



Chianti

Chianti DOCG

2017

VARIETIES

Traditional varieties of Chianti with an absolute predominance of Sangiovese.

DESCRIPTION

2017 vintage was characterized by a particularly dry and hot summer, which favored the early ripening of the grapes. The absence of rains during September favored the harvest operations.

Deep mauve red. The nose releases an intense aroma reminiscent of blackberry and plum jam, accompanied by spicy scents. Elegance and freshness are in perfect balance on the palate.

Perfect pair with meat dishes such as gnocchi with wild boar ragout or rabbit stew.

TECHNICAL NOTES



Fermentation: in temperature-controlled (25-30°C) stainless-steel tanks.

Aging: in stainless steel tanks



Alcohol: 13,5%



Suggested serving temperature: 16-18°C



AVAILABLE FORMATS:
0,375 l - 0,75 l