



# Chianti

Chianti DOCG

## 2018

### VARIETIES

Traditional varieties of Chianti with an absolute predominance of Sangiovese.

### DESCRIPTION

The seasonal course of the 2018 vintage was characterized by a particularly harsh winter, which delayed the beginning of the vegetative season, and by a warm and more rainy summer.

Deep mauve red. The nose releases an intense aroma reminiscent of blackberry and plum jam, accompanied by licorice, vanilla and leather hints. 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 followed by a brief passage in french oak



*Alcohol:* 13,5%



*Suggested serving temperature :* 16-18°C



AVAILABLE FORMATS:  
0.375 l - 0.75 l