



Chianti

Chianti DOCG

2020

VARIETIES

Traditional varieties of Chianti with an absolute predominance of Sangiovese.

DESCRIPTION

The mild temperatures and the scarcity of rainfall in the winter, as well as then in the spring, led to an early growth development of the vines. In June, there was repeated rain with mild temperatures, which allowed for a surprising vegetative-productive balance of the vineyards. During the following summer months, the warm temperatures and the sunny weather allowed for perfect veraison and ripening of the grapes. The harvest took place earlier than usual. The grapes were in perfect condition and, thanks to the good temperature ranges and the absence of rain, presented excellent aromatic profiles and good acidity.

Deep mauve red. On the nose the perfume is complex and gives off intense hints of red fruits, cherries and blackberries. On the palate the structure is well balanced by softness. Long and persistent finish.

It perfectly pairs with simple dishes..

TECHNICAL NOTES



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

Aging: in stainless steel tanks followed by a brief passage in wood



Alcohol: 13%



Suggested serving temperature: 16-18°C



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