



Chianti

Chianti DOCG

2021

VARIETIES

Traditional varieties of Chianti with an absolute predominance of Sangiovese.

DESCRIPTION

The mild winter temperatures and low rainfall allowed the vines to begin the growing cycle within the standard timeframe. During the night of April 8, some vineyards were hit by a late frost, which delayed the phenological phases of the vines. However, thanks to mild temperatures and sunny days in the spring, the vines were able to regain their growth and production balance, reaching excellent ripening during the following months. The harvest began slightly later than usual, but the continuous ventilation and good temperature fluctuations in August and September allowed the grapes to develop excellent acidity with very interesting aromatic profiles.

Deep mauve red. The nose has a complex bouquet, with notes of cherry and blackberry in the foreground. In the mouth, there is a nice and decisive structure. Young but silky and well-integrated tannins. Balanced by a good 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