



Chianti

Chianti DOCG

2019

VARIETIES

Traditional varieties of Chianti with an absolute predominance of Sangiovese.

DESCRIPTION

The extraordinarily cold weather in April and May caused a delay in the growing season, which was recuperated later, thanks to a warm and dry period. The sudden rise in temperature then favored the production of sparse and light grape bunches. August and September, sunny and without torrid temperatures, allowed for an optimal ripening of the grapes. A harvest which will go down in history, with grapes of high quality and an intense territorial personality which gave us wines with great structure and sapidity.

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: 13,5%



Suggested serving temperature : 16-18°C



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