



Chianti

Chianti DOCG

2023

VARIETIES

Traditional varieties of Chianti with an absolute predominance of Sangiovese.

DESCRIPTION

The winter was mild, with temperatures slightly above seasonal averages. The first days of April were characterized by episodes of cold return with some sprouting damage that only marginally affected Sangiovese. Once the early summer months had passed, providentially, the weather pattern changed dramatically with excellent sunshine and high temperatures. September was characterized by above-average temperatures and abundant northerly ventilation with almost no rainfall.

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: 13,5%



Suggested serving temperature : 16-18°C



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