



APPELLATION

Chianti DOCG

BLEND

Sangiovese 80%, Canaiolo 10% Colorino 10%

VINEYARDS

Italia – Regione Toscana

VINIFICATION AND REFINING PROCESS

The fermentation occurs for about 20 days on the skins once they're put in the containers, which occurs without the addition of selected yeasts or of enological additives, with the exception of a small quantity sulfur dioxide prior to bottling. The malolactic fermentation, which occurs naturally, takes place in large wood barrels, where the wine will then remain for about 6 months for ageing.

TASTING NOTES

A red wine with great drinkability, with aromas of delicate violet and rose and pleasant red cherries on the palate. It is full and fresh, with strong but integrated tannins.

ALCHOOL

13%

