



SORELLI



APPELATION

Chianti Riserva DOCG

BLEND

Sangiovese 80% Canaiolo 10%, Colorino 10%

VINEYARDS

Italia – Regione Toscana – Provincia di Firenze
Pliocene origin, clayish

VINIFICATION AND REFINING PROCESS

Fermentation in red, with maceration on the skins for about 10 days at a controlled temperature. Maturation in stainless steel and at least 6 months in large wood barrel. Ageing in the bottle for two months.

TASTING NOTES

Color: Ruby red with garnet-red shades

Aroma: Intense and complex with fruity notes of ripe cherries

Taste: Full-bodied with hints of vanilla - black pepper - fine tannins

ALCHOOL

12,5%

