

# LE BOTTEGHE<sup>®</sup> di SORELLI



## DENOMINATION

Chianti 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. Ageing in the bottle for a month.

## TASTING NOTES

Color: Ruby red.

Aroma: intensely winey with hints of violet and berry  
Taste: harmonious, dry, sapid, slightly tannic, which is refined by ageing to a smooth velvet

## ALCHOOL

12,5%

