SORELLI

DENOMINATION
Chianti DOCG

BLEND
Sangiovese 80% Canaiolo 10%, Colorino10%

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

VINIFICATION AND REFINING PROCESS
Fermentation in red,with maceration on the skins for about 10days 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%