

## **Chianti D.O.C.G**

**Classification:** Chianti D.O.C.G

**Region:** Poppiano - Montespertoli – Toscana

**Grape varieties:** Sangiovese (90%) – Canaiolo (10%)

**Winemaking:** selected grapes are fermented in steel tanks at controlled temperature of 25°C (77°F). Skin contact lasts about 15 days with daily pumping over and *délastage*, to improve extraction.

**Maturation and aging:** after malolactic fermentation the wine matures for 12 months in concrete vats. It is finally released with a minimum of 3 months bottle aging.

**Tasting notes:** deep ruby red color with purple rim. Red berries, blueberry and violet on the nose. Very fruity on the palate with a long finish. Body is balanced by firm tannins and crisp acidity.

**Service temperature:** 16-18°C (61-64°F)