



GRAPE VARIETIES: 75% Sangiovese, 25% Cabernet Sauvignon.

GRAPE YIELD PER HECTARE: 5 tons

GROWING LOCATION: Castelnuovo Berardenga (Siena).

VINEYARD:

Hillside vineyard (250 m. asl) facing south-west in the Chianti growing area.

WINE-MAKING PROCESS:

Traditional, in stainless steel vats for 10 days at a controlled temperature (28-30°C), followed by maceration on the skins for about 20 days.

AGEING:

16-18 months in small French oak barrels, followed by 6 months in the bottle.

TASTING NOTES:

A wine with great personality, intense ruby red in colour. The nose opens with a bouquet of red fruits, mushroom, tobacco, pepper and chocolate. Soft on the palate, its texture is lavish and well-structured, rich in well-balanced tannins, never too exuberant in alcohol and freshness.

ALCOHOL CONTENT: 13.5% vol.

RECOMMENDED PAIRINGS:

Grilled and roast red meat and medium to mature cheeses.

SERVING TEMPERATURE: 16°-18°C.

BOTTLE SIZES AVAILABLE: 0.75 l. - Magnum 1.5 l.

I N O S T R I V I N I



Tramonto d'Oca
Toscana
I.g.t.



Poggiassai
Toscana
I.g.t.



Chianti
Classico
D.o.c.g.



Chianti Classico
Riserva
D.o.c.g.



Villa Chigi
Chianti
D.o.c.g.



Vin Santo del Chianti
Classico D.o.c.
Occhio di Pernice



Vin Santo
del Chianti
D.o.c.



Grappa di
Sangiovese