



CHIANTI D.O.C.G.

Production Area:

Chianti D.O.C.G.
Antella – Firenze

Vineyard extension:

17,5 hectares

Soil Composition:

Medium Mixture, tending to clay

Grapes:

Sangiovese

Planting Density:

5000 e 6500 plants/ha

Altitude:

200-300 metres above sea level

Harvest:

hand picking from 16 sept. – 12 oct.



Vinification:

Chianti is 100% of Sangiovese grapes. The grapes is produced in new Vineyard. The fermentation takes place in temperature controlled stainless steel tanks. The fermentation time on the skins has been of 12 days.

ORGANOLECTIC ANALISYS

Colour:

Intense ruby red with evident purple reflection

Flavour:

Intense and refreshing perfumes. Very evident the fruity aromas

Taste:

Well structured balance wine. A good acidity gives to the wine brightness and freshness till the end.