

# Chianti Colli Senesi D.O.C.G.



**GRAPE VARIETIES:** 100% Sangiovese

**GRAPE YIELD PER HECTARE:** 65 quintals.

**GROWING LOCATION:**  
Castelnuovo Berardenga ( Siena )

**CHARACTERISTICS OF THE VINEYARD:**  
Hillside vineyard facing south 350 meters above sea level in Chianti Colli Senesi, southern exposure.

**WINEMAKING PROCESS:** traditional in stainless steel for 10 days, using to start the fermentation selected yeast (when needed), controlled temperature at 26° C. Daily pumping over till the end of the fermentation. At the end of the fermentation process the wine macerate on skins for 5 / 6 days. After 5 months in second and third fill oak tonneau, the wine sits in steel before bottling time that occurs after Summer period.

**ORGANOLEPTIC CHARACTERISTICS:** Intense ruby red color with violet reflections. The nose is characterized by the scent of marasca cherry and blackberry, with hints of sweet spices and undergrowth given by a short aging in wood. In the mouth the wine is young but balanced with soft tannins in the mid palate till a persistent finish of red fruit and balsamic notes

**ALCOHOL CONTENT:** 13% vol.

**RECOMMENDED PAIRINGS :** First courses, braised meat, mushrooms and medium and long seasoned cheeses.

**SERVING TEMPERATURE:** 16°-18°C.

**BOTTLES SIZE AVAILABLE:** Bottle l. 0,75