



CHIANTI COLLI SENESI DOCG

Production area: various vineyards in Montalcino municipality with West exposure.

Grape variety: Sangiovese 85 %, Merlot 15%.

Soil composition: jasper and shale.

Training system: spurred cordon with 5.500 plants/ha.

Harvest: manual, in cases, in the first half of October.

Wine-making and aging: fermentation and maceration for 15 days at a controlled temperature <28° C. Aging in steel tanks for 6 months. Final aging in bottle.

Sensory characteristics: intense ruby red colour, with violet highlights. Little red fruit aromas, with spicy and balsamic notes. At the palate, it is round and smooth with well present but velvety tannins. Good body and concentration.