



Designation of origin: Chianti D.O.C.G. (Designation of Origin Controlled and Guaranteed)

Soil Composition: sand thickened with cemented sandstone levels

Vineyard: Spurred cordon training system with a density of 4500 vines per hectare

Grape blend: Sangiovese 90%, Cabernet Sauvignon 10%

Bottles produced: 2000

Harvesting Period: Harvesting is done by hand and generally takes place during the second half of September

Winemaking process: Fermentation on the skins for circa 15 days in concrete vessels at a controlled temperature.

Alcohol content: 13,5 %

Tasting notes: Ruby red color with aromas of red fruit. On the palate it is fresh, well balanced, savory and slightly tannic.

Food pairing: Easily paired with the flavors of typical Tuscan cuisine, particularly red meats and cheeses.

Serving temperature: 18° C (64.4° F)