

Chianti Classico 2019 DOCG



Grape: 100% Sangiovese

Altitude: 350-500m asl

Terrain: Hillside

Soil: Clay

Vineyard Age: Planted in the late 1990s

Training system: Cordon

Vinification: Spontaneous fermentation in stainless steel

Aging: 15 months minimum in *botti* (large casks)

Bottle aging: 6 months

Production: 28,000 bottles

ABV: 14%

Residual Sugar: 0g/L

Total Acidity: 5.9 g/L

SO₂: 80 mg/L

Appearance

Clear, medium ruby.

Nose

The nose is clean and of medium intensity with an inviting bouquet of cherry, red currant and geranium, paired with elegant herbal notes.

Palate

This wine is dry with a medium body. Its fine-grained and well integrated tannins provide a delicate structure to layered flavors. Notes of cranberry and ripe red currant are followed by clove and spice. Elegant and refined with a lingering finish.

