

**Appellation:**

Chianti DOCG

Grapes:

Sangiovese, Canaiolo, Colorino

Planting Density:

About 3.500 vines/Ha

Hectares:

1,2

Alcoholic Fermentation:

Alcoholic fermentation is carried out by indigenous yeasts, naturally present on grape skin for 20 days.

Harvest:

Our grapes are harvested only when the berries are completely ripe, so resulting in a perfect balance of their components. Approximately by the end of October.

Ageing:

Two years in stainless steel vats, further aging in bottle for the Riserva.

Vinification:

In stainless steel vats.

Alcohol:

13°

Pairing:

Excellent with grilled meat and game, it also goes well with cheese.

Serving temperature:

16°-18°

Bottle size:

750 ml

Annual production:

About 1.200 bottles

