

**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

