



CHIANTI

CHIANTI DOCG

PASSIONE BIODINAMICA

Grapes:

Sangiovese and other red varieties, Southwestern Exposition: Guyot training; 5000 plants per hectare, with the soil based with calcareous clay and filled with fossils from the Plio-Pleistocene area.

Harvest:

Our DOCG Chianti is the result of a harvest beginning in the first half of September, done by hand with clusters selected for quality.

Vinification:

The alcoholic and malolactic fermentations occur in cement tanks, without the addition of selected yeasts or enological additives, except in cases where a small amount of sulfites is needed. Aging occurs in cement and steel for about 6-8 months, thereafter another phase of refining occurs in the bottle.

Sensory Characteristics:

An optimal red wine that expresses aromas of delicate violets and roses with ripe cherries. It has a pleasant palate, full and fresh with well integrated tannins. It has a long persistence.

Pairings:

Pairs optimally with traditional tuscan plates, such as salami or red meats.

Serving temperature:

16 - 18 degrees



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