



Chianti

Chianti DOCG

2022

VARIETIES

Traditional varieties of Chianti with an absolute predominance of Sangiovese.

DESCRIPTION

After a rather harsh winter and with little rainfall, the vegetative season started in the usual times. The lack of rain continued also in the spring and summer months, with temperatures higher than average, from May and hot days in the summer months.

Thanks to the early harvesting of the grapes, the varietal scents have been preserved, together with a good acidity and great structure.

A warm year until the month of August which, thanks to the rains and the good pre-harvest temperature, has had a good conservation of the fruit and a nice tannic balance.

Deep mauve red. The nose has a complex bouquet, with notes of cherry and blackberry in the foreground. In the mouth, there is a nice and decisive structure. Young but silky and well-integrated tannins. Balanced by a good softness. Long and persistent finish.

It perfectly pairs with simple dishes.

TECHNICAL NOTES



Fermentation: in temperature-controlled (25-30°C) stainless-steel tanks.

Aging: in stainless steel tanks followed by a brief passage in wood



Alcohol: 13%



Suggested serving temperature : 16-18°C



AVAILABLE FORMATS:
0,375 l - 0,75 l