



## Gineprone Chianti D.O.C.G. Vintage 2013

### Production Area:

Siena province, in the area allowed for the production of Chianti DOCG appellation.

*Gineprone*, derives from the presence of "*juniper*" (a forest aromatic plant which is abundant in the woody areas of Tuscany) that contributes to the aromatic to the complexity of the Chianti wine.

### Grapes:

Sangiovese (90%) and Cabernet Sauvignon (10%).

### Vinification:

Fermentation on grape skins for about 10 - 12 days at controlled temperature below 28° C in shallow, wide steel tanks (150 hl), in order to obtain delicate tannin and colour extraction.

### Ageing:

It takes place in the historic cellar of Col d'Orcia, few months in the oak barrels from Slavonia and Allier, the same used for the Brunello Regular Vintage and for the Brunello Riserva followed by about 4 months in the bottle for refinement.

## MAIN FEATURES

**Colour:** Intense ruby red.

**Bouquet:** Strong rich and lasting with hints of ripe fruits and aromas originating from the oak.

**Flavour:** Good structure full and elegant. The soft tannins are perfectly balanced with the acidity. Long, pleasant and sapid aftertaste.

**Alcohol content:** 13,5%

**Total Acidity:** 5,4 g/l

*Serving temperature: 18°C*