



Gineprone Chianti D.O.C.G. Vintage 2014

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 and fruity with typical hints of red ripe fruits and aromas originating from the oak.

Flavour: Good structure, full and persistent. Long, sapid and pleasantly fruity aftertaste.

Alcohol content: 13%

Total Acidity: 5,2 g/l

Serving temperature: 18°C