



PRODUCTION AREA:

Region of Siena.

GRAPES:

Sangiovese (93%) and Canaiolo (7%).

AGEING:

A few months in Slavonian oak.

REFINING:

4 months in bottle.

CARATTERISTICHE ORGANOLETTICHE

COLORE:

Intense and bright ruby red.

ALCOOL:

13% vol

PROFUMO:

Inviting, hints of plum and violet, the typical scents of the traditional Chianti.

ACIDITÀ TOTALE:

5.5 g/l

SAPORE:

The short period of ageing in oak casks has given a noble frame to the important, slightly austere body. Very pleasant aftertaste.

**TEMPERATURA
DI SERVIZIO:**

18° C