



**PRODUCTION AREA:**

Region of Siena.

**GRAPES:**

Sangiovese(93%) and Canaiolo (7%)

**AGEING:**

A few months in Slavonian oak.

**REFINING:**

4 months in bottle.

## MAIN FEATURES

**COLOUR:**

Intense and bright ruby red

**ALCOHOL**

**CONTENT:**

13.2% vol

**BOUQUET:**

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

**TOTAL**

**ACIDITY LEVEL:**

5.3 g/l

**TASTE:**

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

**SERVING**

**TEMPERATURE:**

18° C