



Gineprone Chianti D.O.C.G. Vintage 2012

Production Area:

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

Vineyard:

Gineprone, derives from the presence of a large specimen of "juniper" (a forest essence which is abundant in the woody local area) on the ground the vineyard.

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 clear hints of ripe fruits, well balanced with the oak aromas.

Flavour: Full and balanced, provided with a good structure. The aftertaste is long and pleasantly fruity.

Alcohol content: 13,5%

Total Acidity: 5,2 g/l

Serving temperature: 18°C