



CHIANTI D.O.C.G.

Our vineyards grow on calcareous and clayey fields. There is a strong presence of white shells, which show that in past there was the sea in this place. Winters are not too cold, the Summers rarely exceed high temperatures. These climate condition, with the temperature variations between night and day and the influence of the Mediterranean Sea, allow us to produce perfumed, intense, complex and very fine wines. These wines are able to keep freshness and minerality during aging.

ALTIMETRY: 90 m

AREA: 9 ha

ASPECT: Sud-Ovest

SOIL' S CHARACTERISTIC: Calcareous and clayey, with the presence of white shells

PLANT'S DENSITY: 5000 plants for hectare

BREEDING: Guyot

VINEYARD' S AGE: 20 years old

VARIETY: Sangiovese-Canaiolo

HARVEST TIME: Second part of September

HARVEST TYPE: Manual

FERMENTATION: In stainless steel drums with controlled temperatures

MATURING: 3 months in bottle

ALCOHOL: 12,5%

Our vineyards grow without use of herbicide

TASTING NOTES:

The wine is ruby red with violet reflexions. The taste reminds cherry and mature fruit notes, a typical characteristics of Sangiovese. It presents also an aftertaste of silky and soft tannins. This wine is already interesting, and it will improve during aging.

