



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:

13.0% vol

BOUQUET:

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

TOTAL

ACIDITY LEVEL:

5.5 g/l

TASTE:

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

SERVING

TEMPERATURE:

18° C