



CHIANTI DOCG

ORGANIC

Winemaker's note: This Chianti has a rich bouquet with cherry fruit and thyme. On the palate it's bright, with lively red fruit, violets and scent of leather, supported by well integrated tannins. Nice balance and elegant finish.

Type: Red wine

Appellation: Chianti DOCG

Varietal: Sangiovese, 96%, Canaiolo 4%

Vineyard Areas: Hills between Arezzo and Siena

Training system: Guyot. Vines are on average 15 years old

Vine density: 4,500 per hectare (1,870 per acre)

Yield of grapes in wine: 70 hl/ha (3.2 tons per acre)

Soil: Stony and dry

Harvest: Middle of September

Wine-making: After de-stemming the grapes are not crushed, in order to keep the berries intact, assuring softer tannins and greater color extraction. Selected yeasts are added and the fermentation starts at a controlled temperature of 22-25°C (70-75°F) for about ten days. The wine is left in contact with the skin for about ten more days, after which it's racked. Then the bacteria are added and the malolactic fermentation takes place, lasting about six days. Aging: The wine is aged six months in the bottle. The wine is slightly filtered and separated from the residual yeasts and sediments, before bottling.

Alcohol: 13%

Food Pairin: It pairs well with grilled red meat, red sauce pasta dishes, risotto with mushrooms, and pizza.

Serving temperature: 18°- 20° C (64°- 68°F)

Glasstype: balloon

ABOUT

It is perhaps the most well-known Italian appellation in the world. It comes from an area that includes most of the hills of Arezzo, Florence, Pisa, Pistoia, Prato and Siena. Chianti is divided in 8 sub appellations. It's one of the few Italian wines that has a long history, going back to the 13th century. It's made primarily from Sangiovese grapes, a varietal that can be challenging to grow. Sangiovese vines can be highly productive therefore, to obtain the best quality, it's necessary to keep low yields in the vineyards. The Chianti flavors tend to be perceived as traditional in today's wine world, where wine flavors are often less demanding to interpret. The combination of fresh fruit, a bit of acidity and spices, makes this wine quite pleasant together with a large variety of food. Along with Sangiovese the Chianti wine may include varietals such as Cabernet Sauvignon, Merlot, and Canaiolo. Our Chianti is made keeping in mind the traditional flavors.

