



Chianti Classico D.O.C.G.

Vintage: 2021

Alcohol content: 14%

Grapes: Sangiovese, Canaiolo e Malvasia Nera

Soil characteristics: Hills with limestone, rock and clay

Altitude: 420 mt. amsl

Growing system: Spurred cordon

Vinification: Stainless steel

Malolactic fermentation: Concrete tanks

Aging: 12 months in Oak barriques

Bottle aging: 6 months

Color: Intense ruby red with purple reflections

Nose: Lively and fresh nose, characterized by a very intense cherry and forest fruits scent, vanilla sensation, well harmonized and not intrusive

Tasting notes: Good structure and velvety tannins. Persistent finish with good acidity and minerality

Aging plateau: 8 years