



COLLI FIORENTINI

CHIANTI

Controlled and Guaranteed Denomination of Origin

PRODUCING COUNTRY: Italy | Toscana

The grapes come from the towns of Montespertoli, Gambassi Terme and many neighboring towns, in which our partners have planted over 1,000 hectares of vineyards. A surface that allows us to be the first manufacturer in the world of chianti. The wine is made with the latest technology that tend to limit their contact with oxygen and enhance all of the characteristics of the Chianti wine. Depending on the vintage, the grape maceration may be prolonged, even 25-30 days.

GRAPES: Sangiovese, Canaiolo, Malvasia nera, Colorino, Merlot, Cabernet

VINEYARD TRAINING SYSTEM: Guyot, Archetto toscano, Cordone

AGING: At Least 6 months in stainless steel

COLOR: Intense ruby red color

NOSE: Dominated by hints of red fruits like blackberry and raspberry with hints of violet and iris

TASTE: Full of flavor and fullbodied, moderately tannic, with a pleasant aftertaste of red fruits. This wine goes well with grilled meat, poultry and cheese

ALCOHOL CONTENT: 13% vol.

