
CHIANTI “COLLI SENESI”

An excellent Chianti with structure and balance.



Vintage: 2015

Producer: Antico Colle

Country: Italy, Toscana

Alcohol: 13%

Composition:

80% Prugnolo Gentile (clone of Sangiovese), 10% Merlot,
10% Cabernet Sauvignon

WINEMAKER NOTES:

The "Antico Colle" Chianti Colli Senesi is made with a mixture of Sangiovese, Merlot, and Cabernet Sauvignon grapes. The harvest normally takes place at the end of September. The alcoholic fermentation takes place in stainless steel vats at a controlled temperature (no higher than 30 degrees C), the grapes are crushed and the must re-passed over the grape dregs. The fermentation and maceration process takes between 14-16 days. Following on from the maceration of the grape skins the wine is drawn off from the vats with a light pressing of the remaining seeds and skins. This wine should be served at a temperature of 16-18° C, and is accompanied well by first courses, roasts, cold meats and cheese.

TASTING NOTES:

The color of this wine is an intense and deep ruby red with a scent of part fresh and part dried fruit. It has a fruity, excellent structure with a soft and balanced aroma.

VINEYARD:

Altitude: 300-400 m above sea level

Exposition: Various

Soil: Medium consistency layered, sandy, tuffaceous and clayey

Plant Density: 4,500 plants per hectare

Bottle Size: 750 mL

UPC Number:
8033300950036



FOR MORE INFORMATION VISIT: KINDREDVINES.COM

