



Denomination: Chianti DOCG

Variety: Sangiovese 100%

Provenance: Cerreto Guidi.

The vineyards are located in the hills of Cerreto Guidi at a height 100/150 meters asl. The soil consists of clay soils. The harvest takes place from mid-September.

Winemaking: Fermentation with steel controlled temperature of 25/28 ° C for a period of ca. 20 days

Elevation: The aging of 12 months takes part in steel vats, partly in cement vats, so as to obtain a balance between fruit and secondary aromas. The wine continues its evolution with a few months of the bottle.

Tasting notes: Deep ruby color. The nose will wrap intriguing scents of Sangiovese, violets and cherries. Long and persistent flavor, with a salty note, powerful but elegant and well bilanciato. Espressione the terroir of Cerreto Guidi.

Serving temperature: 16 ° C

Annual production: 130,000 btl

Serving suggestions: Tuscan Salami and soft cheese fresh and medium matured. First courses and soups, grilled meats.