

# CHIANTI COLLI SENESI

<b>Denomination</b>	Chianti Colli Senesi D.O.C.G.
<b>Grape variety</b>	Sangiovese
<b>Vineyards</b>	Vineyards are situated in the Chianti area on medium-height hillsides with excellent exposure. Vines are planted in a moderately compact silt clayey soil.
<b>Growing method</b>	Spurred cordon.
<b>Vinification</b>	Hand harvesting; de-stemming with soft crushing of the berries, followed by the fermentation step with selected yeasts in stainless steel tanks with floating cap for about 10 days.
<b>Refinement / Ageing</b>	A brief period in steel vats before bottling in the spring following the harvest. The delivery to customers takes place after few months of refinement in the bottle.
<b>Color</b>	Lively ruby red with purple nuances.
<b>Fragrance</b>	Intense and fruity, with hints of strawberry, ripe black cherry and sweet violet.
<b>Taste</b>	Simple and easy to drink, full of flavor and freshness, lightly tannic.
<b>Alcohol content</b>	13,50%
<b>Acidity</b>	5,5 g/l
<b>Serving temperature</b>	18-20°C
<b>Food pairing</b>	Excellent with all cold cuts, first course and simple meat dishes.
<b>Storage</b>	The wine will keep up to 4-5 years, depending on the vintage.
<b>Type of bottle</b>	Bordolese
<b>Bottles produced</b>	50,000