

TERRA ROSSA

Denomination	Chianti Colli Senesi Riserva D.O.C.G.
Grape variety	Sangiovese
Vineyards	Vineyards are situated in the Chianti area on medium-height hillsides with excellent exposure. Vines are planted in a moderately compact silt clayey soil.
Growing method	Spurred cordon.
Vinification	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 15 days, at a controlled temperature of 26-28°; the must is left on the skins for further period of 10 days to optimize the extraction step.
Refinement / Ageing	Spend at least 18 months in Slavonian oak barrel of 25 hl before bottling, followed by bottle ageing of no less than 4 months.
Color	Deep ruby red, medium intensity.
Fragrance	Elegant and well evolved nose profile, with a rich bouquet, highlighting memories of underbrush, followed by plum jam, ripe cherry, chocolate, rhubarb, graphite and spicy hints.
Taste	Firm body wine, with a well-balanced acidic verve, gives flavor and great agility to drink. A rich red, still fresh and softly tannic, delivers complexity on the finish.
Alcohol content	13,50%
Acidity	5,5 g/l
Serving temperature	18-20°C
Food pairing	Great matching with roasted red meats, game and poultry.
Storage	This wine is suitable for long-term ageing (10-12 years) depending on the vintage.
Type of bottle	Bordolese - Magnum
Bottles produced	13,000