



Chianti docg

Grape variety: Sangiovese 100%.

After fermentation, it matures for 10 months in concrete vats at controlled temperature, then rests for 3 months in bottles.

Malolactic fermentation and light filtering are carried out.

Bottling is in May/June of the year following the harvest.

Ruby red, fairly clear, bright.

The dried violet stands out, followed by the garrigue, cherry, blackberry, then the plum, raspberry and cyclamen.

Seductive, charming wine, easy to drink. It has medium tannic tenacity and freshness with the flavor of orange in the medium body.

ABV: 13%

To be served at a temperature of 16° - 18° C.

Chianti Marini docg is superb with vegetable timbales, grilled meat, casseroles and medium-aged cheese.