

Chianti

Denomination: Chianti D.O.C.G.

Vintage: 2023

Production area: produced in the hinterland of Tuscany, between Florence and Siena.

Alcohol: 13% (the value is indicated taking into account the tolerance provided by the disciplinary)

Cultivation System: Guyot and Spurred cordon

Soil composition: medium-textured, clay, marl

Output per hectare: 8-9 tons

Plants density: least 4000

Aging: in bottles for around 2 months

Tasting Notes: A wine renowned worldwide, produced in a unique, incomparable area which, taken as a whole, represents Italy's largest territory for its top-rated D.O.C.G. Our D.O.C.G. Chianti has a distinct bouquet and a smooth, harmonious taste, both dry and fresh. Bright ruby red in color, has an intense and persistent nose.

Food pairing: especially well suited to accompany meals of roasted game, spit and grilled meat, as well as aged cheeses.

Tasting temperature: 16-18 °C



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