



Chianti Classico

———— Il Fortino

CLASSIFICATION D.O.C.G.

TYPE Red

REGION Tuscany

PROVINCE

VINTAGE AVAILABLE 2015

GRAPE VARIETY 90% Sangiovese, 10% Cabernet Sauvignon

TYPE OF FARMING Conventional

HARVEST Manual, last 2 weeks of September

VINIFICATION

Fermentation at controlled temperature in stainless steel tanks, with prolonged maceration on the skins.

MATURATION

At the end of the vinification, the wine is aged for 12-18 months in Slavonian oak barrels.

TASTING NOTE

Ruby red colour with a light garnet hint, scents of fragrant raspberries and violets, enriched with a wide spiciness and warm hint of tobacco. On the palate it is again fruity and spicy. Pleasant structure, supported by dense weaving tannins.

SIZES AND SPECIAL PACKAGING 75 cl Bordeaux-style bottles