



Chianti

———— Il Fortino

CLASSIFICATION D.O.C.G.

TYPE Red

REGION Tuscany

PROVINCE

VINTAGE AVAILABLE 2016

GRAPE VARIETY 85% Sangiovese, 10% Canaiolo, 5% Ciliegiolo

TYPE OF FARMING Conventional

HARVEST Manual, last two weeks of September

VINIFICATION

Fermentation on the skins at a controlled temperature in steel tanks for about 2 weeks.

MATURATION

The wine completes the malolactic fermentation and is aged for some months in stainless steel tanks.

TASTING NOTE

A Chianti with a brilliant ruby colour that makes the freshness of the aromas and drink its strengths. The fragrant fruity touches on the nose come back juicy on the palate, flavoured with a lively spiciness and a smooth tannin.

SIZES AND SPECIAL PACKAGING 75 cl Bordeaux-style bottles