

PS  
WINE

premium wine selection

Vini di Qualità



## Chianti Classico Bio.

### *Fietri*

<b>CLASSIFICATION</b>	D.O.C.G.
<b>TYPE</b>	Red
<b>REGION</b>	Tuscany
<b>PROVINCE</b>	Siena, Gaiole in Chianti
<b>GRAPE VARIETY</b>	100% Sangiovese
<b>TYPE OF FARMING</b>	Spurred Cordon, Biologic wine
<b>HARVEST</b>	First half of October.

### **VINIFICATION**

25 days of fermentation. Vinification in stainless steel tanks at controlled temperature of 29°C.

### **MATURATION**

Slowly aged for 18 months in oak barrels of 18 hl. Ageing in bottle for 4 months minimum.

### **TASTING NOTES**

It reveals a powerful tannic texture typical of Sangiovese but also a notable variety of aromatic and gustatory hues that alternate then open in an enthralling succession. One recognizes wild berries and purple cherries in the subtle tannins that make it such a vital wine which is so relaxed and fresh as it opens in the mouth following its pleasant first sip. Then the vaguely wild spiced hints of pepper, juniper and Mediterranean shrub follow. Here, the balsamic notes and the iron touches outline a dense, sapid, and austere weave enveloped in the powerful acidity of this Chianti. Lastly, one finds elements of sweet and elegant hawthorn: an airy touch of kindness that adds grace to the whole and blends it leading to a full and juicy finish.

### **SIZES AND SPECIAL PACKAGING**

75 Cl bottles.