

PS
wine

premium wine selection

Vini di Qualità

Chianti Classico

Il Fortino



CLASSIFICATION	D.O.C.G.
TYPE	Red
REGION	Tuscany
GRAPE VARIETY	90% Sangiovese, 10% Cabernet Sauvignon
TYPE OF FARMING	Conventional
HARVEST	Manual.

VINIFICATION

Fermentation at controlled temperature in stainless steel vats, with long maceration on the skins.

MATURATION

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

TASTING NOTES

Ruby red colour with a light garnet hue. On the nose it reveals notes of fragrant raspberries and violet, with spicy tone and a hint of tobacco. On the palate it is fruity and spicy, with a pleasant structure.

SIZES AND SPECIAL PACKAGING

75 Cl bottles.