

PS
WINE

premium wine selection

Vini di Qualità



Chianti

Il Fortino

CLASSIFICATION	D.O.C.G.
TYPE	Red
REGION	Tuscany
GRAPE VARIETY	85% Sangiovese, 10% Canaiolo, 5% Ciliegiolo
TYPE OF FARMING	Conventional
HARVEST	Manual, second half of September.

VINIFICATION

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

MATURATION

The wine completes the malo-lactic fermentation and then matures for few months in stainless steel tanks.

TASTING NOTES

A Chianti wine with a ruby and brilliant red colour; his points of strength are freshness and the flavours during the tasting experience. The fragrant hints of fruit which come from the bouquet, are perceptible on the palate, with a brilliant spiciness and tannicity.

SIZES AND SPECIAL PACKAGING

75 Cl bottles.