

# CHIANTI COLLI SENESI



## CHIANTI COLLI SENESI D.O.C.G.

Controlled and Guaranteed Denomination of Origin

## GEOGRAPHIC POSITION

Siena est

## SOIL TYPE

Silt and Clay

## GRAPE VARIETY

Sangiovese 85% Autochthonous grapes 15%

## WINE-MAKING

Stainless steel tanks

## AGEING

18 months in concrete tanks

## REFINEMENT

3 months in the bottle

## AGEING POTENTIAL

10 years

## ALCOHOLIC CONTENT

13% vol.

## SERVING TEMPERATURE

18-20° C

## ACCOMPANIES

Ideal with first courses with meat sauce, perfect in combination with mushrooms, white meats and stews

*Grown among the sinuosities of the Crete Senesi, the wine teases the nose with its piquant aromas of dark spices, wrapped in intense notes of cherry, underbrush and licorice. The balance between delicate and ripe tannins engages the palate, giving an unexpected trail of savoriness on the finish. The bright ruby color dresses this wine, accentuating its sensuality and savoir faire.*