

CHIANTI DOCG Villanaldi

Soil: Clay

Grapes variety: Sangiovese 80%, Canaiolo 10%, Colorino 10%

Harvest : End of September, beginning of October

Vinification: in stainless steel tanks at a temperature of about 25 ° C

Ageing: in bottles for 180 days

Colour: ruby red

Aroma: red fruits with notes mature plant

Tasting notes: intense, quite soft with tannins

Pairings: meats, medium-aged cheeses, grilled meats

Serving temperature: 16 ° -18 ° C (61°-64,5°F)

Alcohol: 13%

Residual sugar: 1 g / L

