



## Chianti

Denominazione di Origine Controllata e Garantita



### APPELLATION

DOCG Chianti

### AREA OF PRODUCTION

Tuscany

### GRAPES

100% Sangiovese

### VINTAGE

2022

### SOIL COMPOSITION

Alternation of sandstone and marly limestone.

### VINIFICATION

Fermentation takes place at carefully controlled temperatures to give a gentle start to the process and a gentle extraction of the tannins, with the aid of some light punching-down. Ageing in concrete vats.

### TASTING NOTES

Deep ruby red colour. Pronounced intensity and persistence with aromas of ripe berries and cinnamon. Good balance of tannins and acidity makes it an easy-drinking, elegant wine.

### ALCOHOL

13.5%

### SERVING TEMPERATURE

17°C

### RESIDUAL SUGAR

2.9 g/l

### ACIDITY

5.45 g/l

### OTHER CHARACTERISTICS

Suitable for vegans.

Museo Nazionale Collezione Salce

TITOLO Montecatini  
SOGGETTO Fontana con rana che spruzza acqua a un putto sullo sfondo di un paesaggio con lo stabilimento termale Tettuccio di Montecatini.  
DATA 1930 Ca - 1939 Ca

