

CHIANTI DOCG GRANDE AQUILA



GRAPES: Sangiovese min.75% with the addition of other complementary red grapes.

VINE AGE: Various plots planted in different years.

ALTITUDE: Different altitude depending on the vineyard.

EXPOSURE: Different exposures depending on the vineyard

SOIL: Clay and calcareous



WINEMAKING

Vinified in stainless steel tanks at a controlled temperature of max. 25°C with a maceration of about 10-12 days.



REFINEMENT

Aged in cement tanks for a minimum of 6 months.



TASTING NOTES

Bright ruby red colour of medium intensity with slight purple reflections. Typical bouquet with suggestions of cherries. Harmonious taste, fresh, of medium structure, very drinkable, with soft tannins and a finish of red fruits.