

FATTORIA BINI

CHIANTI DOCG



GRAPES: 90% Sangiovese, 10% Merlot

VINE AGE: Between 8 and 15 years

ALTITUDE: Various vineyards

EXPOSURE: Various vineyards

SOIL: Various vineyards



WINEMAKING

The grapes are harvested at the right ripeness time, after careful analysis. Once taken to the cellar, they are destemmed and delicately pressed; the must has a controlled fermentation separated for each variety at a maximum temperature of 28° C in stainless steel tanks. The wines obtained after the malolactic fermentation, are then carefully selected and blended.



REFINEMENT

Few months in steel tank and further ageing of few months in bottle.



TASTING NOTES

The colour is a luminous ruby red, the wine is young, fresh and easy to drink. Excellent with cold starters and red meats.