

## Chianti DOCG - I Grotti

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**Region.** Tuscany.



**Grapes.** Sangiovese 90%, Canaiolo and Colorino 10% from hillside vineyards in Chianti area, planted at 270 m o.s.l.



**Vinification.** Best selected hand harvested grapes at the end of September. Traditional red vinification method: soft pressing, fermentation at controlled temperature and 10 days maceration in contact with the skins.



**Tasting Notes.** Intense ruby red color tending to garnet with ageing. Vinous, ethereal, fruity and spicy bouquet. Harmonic taste, dry, intense, soft and velvety with a tannin and a well persistent aftertaste.



**Analysis.** Alcohol 13% Vol; Total acidity 5,5 g/l; Residual sugar 3 g/l.



**Food suggestions.** Perfect with charcuterie, grilled and roasted meats, cheeses. Serve at 16-17 °C.



**Bottle.** "Bordolese" 750 ml (in box of 6 bt); 1,5 L (in box of 6 bt).

