



piemaggio



Appellation: Colli della Toscana Centrale IGT.

Production area: Castellina in Chianti (Siena)

Vintage: 2006

Grapes: Sangiovese 65 %, Merlot 25% , Cabernet Sauvignon 10 %

Altitude: 350-480 mt above the sea level

Soil composition: Alberese and Galestro soils typical of the Chianti Classico area.

Plant per hectare: 4800

Cultivation technique: Guyot.

Green harvest and selection of the best grapes inside a vineyard with great characteristics in terms of production and sun exposition.

Vinification: Traditional in red with controlled temperature in steel tank, with skin maceration for around 25 days , pumping overs and delestages.

Fermentation temperature: 28-30 °C

Ageing: around 36 months in tonneaux

Bottle age: Minimum 3 months

Service temperature: 18 °C

Tasting notes: this wine is our contemporary interpretation of a blend of Sangiovese, Merlot and Cabernet Sauvignon.

Ruby intense colour. On the nose is elegant and persistent with hints of plum, sour cherry, tobacco, liquorice and vanilla. A wine with a great balance, soft tannins and a good structure.

Serve with: Pasta dishes with mushrooms, roasted, grilled meat and dry cheeses.