

CHIANTI 2019

CHIANTI DOCG

Chianti designed by Ricasoli for all those seeking a great quality vintage

PRODUCTION AREA

Tuscany

GROWING SEASON

The 2018-2019 vintage followed yet another seasonal trend of its own. The autumn featured mild temperatures and slightly less rain than usual in that period of the year. Winter started off quite mild as well, then in January came on the scene in its traditional guise, with temperatures below zero and heavy snowfall at the end of that month. Spring began with rising temperatures, but in May these plummeted with lows below 7-8°C accompanied by daily rains. This combination of factors had a major impact on the flowering of the plants, favoring the formation of more open bunches, especially in the Sangiovese grapes. From early June, a fairly dry and warm period began, with maximum temperatures often above 35°C, but interspersed occasionally by short and intense rains.

The Sangiovese grapes were harvested from the end of September to the middle of October.

TASTING NOTES

Bright ruby red color. On the nose aromas of cherry and wild strawberry. The entry is fresh, pleasant and elegant. Clean and persistent to the end.

GRAPE VARIETIES

Sangiovese 85% and complementary grapes

VINIFICATION

In stainless steel vats

SIZE

0,750 L

