

## CHIANTI 2020

Chianti Docg

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### GRAPE VARIETIES

Sangiovese 85% and complementary grapes

### GROWING SEASON

Autumn was very rainy and quite cold. Winter was mild and not particularly rainy. Spring therefore continued with average temperatures and scarce rainfall. Summer arrived on time with the solstice starting, as early as June 20th, to record maximum temperatures above 86°F. Finally, the month of October displayed all its typical characteristics: lower temperatures during the night, an alternation of rainy and sunny days, which however have allowed an end of excellent grape quality.

### VINIFICATION

In stainless steel tanks at controlled temperature of 75°-46°F with maceration on the skins for 8/10 days.

### AGEING

In stainless steel tanks.

### TECHNICAL DATA

Alcohol: 13.5% alc.by vol.	Total acidity: 5.41 g/L
pH: 3.44	Net dry extract: 26.38 g/L
Total polyphenols (as Gallic acid): 2102 mg/L	

### TASTING NOTES

Brilliant ruby red colour. To the nose, there are scents of cherry and raspberry. The palate is pleasant, fresh and elegant, long lasting.

