

## CHIANTI 2021

Chianti Docg

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### GRAPE VARIETIES

85% Sangiovese and complementary grapes

### GROWING SEASON

The weather conditions were quite unusual on vintage 2021. Despite the frost of last April, the drought suffered in the summer months and the early ripening of the grapes, the wines yield healthy grapes and the quality is excellent.

### VINIFICATION

In stainless steel tanks at controlled temperature of 75°-82°F with maceration on the skins for 8/10 days.

### AGEING

In stainless steel tanks.

### TECHNICAL DATA

Alcohol: 13% alc.by vol.	Total acidity: 5.51 g/L
pH: 3.54	Net dry extract: 30.10 g/L
Total polyphenols (as Gallic acid): 2517 mg/L	

### TASTING NOTES

Brilliant ruby red colour. To the nose, there are scents of fresh fruit, red fruit, cherry and raspberry. The palate is velvety, fresh and lively, long lasting with a fruity aftertaste.

