

Leonardo Da Vinci

Chianti

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Area of production: Vinci, Cerreto Guidi and surrounding areas' hillsides;

Grapes: Sangiovese 85%, Merlot 10%, other red grapes 5%;

Vinification and Maturation: Maceration on the skins takes place during fermentation and lasts approximately 8 days. Fermentation takes place at a controlled temperature of 28-29°C. Frequent pumping over and delastages are made to ensure an intense and persistent fruit aroma. The wine is stored for 6 months in thermo-conditioned tanks;

Tasting notes: An intense purple-red colour, persistent on the nose, with a perfume of cherries mingled with gentle spicy notes, particularly of black pepper. A well-structured wine with a long finish

Alcohol content: 13% vol

Residual sugar: 1,34 g/l

Total Acidity H2 SO4 in tartaric acid:
4,80 g/l

Bottle: Light Bordeaux 360g

Screw cap

Cases of 12 bottles packed vertically

