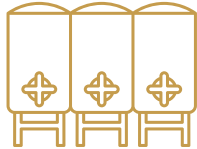


Chianti Classico

-Il Fortino-

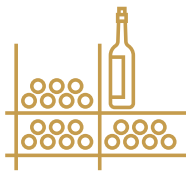


Italy
Toscana
Pontedera



VINIFICATION

Fermentation at controlled temperature in stainless-steel tanks, with prolonged maceration on the skins.



AGEING

After vinification, the wine ages for 12-18 months in Slavonian oak barrels.



Ruby red with slight garnet hues.



TASTING NOTES



Aromas of fresh raspberries and violets, enriched by broad spiciness and warm notes of tobacco.



CLASSIFICATION

D.O.C.G.

WINE TYPE

Red

ALC./VOL.

12,5%



GRAPE VARIETIES

90% Sangiovese
10% Cabernet Sauvignon

AGRICULTURAL SYSTEM

Conventional

HARVEST

Manual



On the palate, it is fruity and spicy, with a pleasing structure supported by firm tannins.