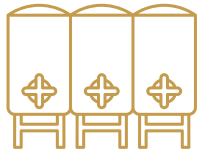


Chianti

-Il Fortino-

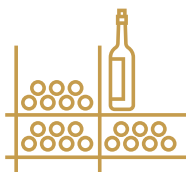


Italy
Toscana
Pontedera



VINIFICATION

Fermentation on the skins at controlled temperature in stainless-steel tanks for about 2 weeks.



AGEING

The wine undergoes malolactic fermentation and refines for a few months in stainless steel.



Bright ruby red in colour.



TASTING NOTES



Its strengths lie in the freshness of its aromas and its drinkability.



CLASSIFICATION

D.O.C.G.

WINE TYPE

Red

ALC./VOL.

13,5%



GRAPE VARIETIES

85% Sangiovese
10% Canaiolo
5% Ciliegolo

AGRICULTURAL SYSTEM

Conventional

HARVEST

Manual, second half of September



Fragrant fruity notes on the nose return juicy on the palate, with vibrant spiciness and lively tannins.