

# CHIANTI

DOCG Wines

**ABV%:** 12,5% Vol

**Vines growing:** Spurred cordon

**Harvest:** September – October. Hand-picked harvest

**Blend:** Sangiovese & Merlot

**Ageing:** In stainless steel tanks

**Wine Refining:** In bottle

**Winemaking:** Classic red wine fermentation. The maceration of destemmed grapes will take 10-15 days. During this time, pump-overs and manual punching down are done daily for a few times per day. The fermentation of the three different grape varieties is carried on separately, as they will be blended at the end, once pressed

**Colour:** Strong red with purple glows

**Smell:** Fresh and floral hints with fruity perfumes recalling strawberries and raspberries.

**Taste:** Fresh and lively wine, ready to drink with red-fruits notes

**Service Temp.:** 16° - 18° C

**Bottles Formats:** Bottles: 375 ml; 750 ml. Flask of wine: 500 ml; 750 ml; 1 L; 1,5 L; 2 L; 3 L.

**Other labels:**



DREOLINO