

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