

Chianti Marcialla D.O.C.G

Classification : Chianti D.O.C.G

Production area: Marcialla

Grapes: Sangiovese, Canaiolo and Colorino

Production technology: The vinification of the grapes takes place in stainless steel tanks at a controlled temperature of about 25°C. The maceration has an average duration of 15 days during which the alcoholic fermentation is completed. Daily rimontaggio (pumping must over the grape pomace) and delestage (rack-and-return process) are carried out aimed at a greater extraction

Maturation: 6 months in cement tanks.

Tasting notes: Ruby red color with violet reflections. Intense aroma that expresses notes of red berry fruit such as raspberries and blackberries. Thick and ripe jam and tannin taste on the palate. Balanced and persistent finish.

Pairings: Fresh pasta, cold cuts, red and white meats.

Serving temperature: 16-18°C

