

Chianti La Fraschetta D.O.C.G

Classification: Chianti D.O.C.G

Production area: Marcialla

Grapes: Sangiovese, Canaiolo and Malvasia Bianca del Chianti

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 colour with violet reflections. Intense aroma that expresses notes of fresh fruit with floral hint of violet and viola odorata. On the palate a decisive balance on the palate between the acid component and the dense tannic texture.

Pairings: Red and white meats, fresh cheeses.

Temperatura di servizio: 16 - 18°C

