



**DENOMINATION**

Chianti DOCG

**BLEND**

Sangiovese 80% Canaiolo 10%, Colorino 10%

**VINEYARDS**

Italia – Regione Toscana – Provincia di Firenze  
Pliocene origin, clayish

**VINIFICATION AND REFINING PROCESS**

Fermentation in red, with maceration on the skins for about 10 days at a controlled temperature. Maturation in stainless steel. Ageing in the bottle for a month.

**TASTING NOTES**

Color: Ruby red.

Aroma: intensely winey with hints of violet and berry Taste: harmonious, dry, sapid, slightly tannic, which is refined by ageing to a smooth velvet

**ALCHOOL**

12%



**Vino Sorelli spa**