



Terre di Valgrande

Chianti DOCG

PRODUCTION AREA

Tuscany near Florence

GRAPE VARIETY

Sangiovese
Canaiolo

WINE PRODUCTION

Picking the grapes from the bunch, treading and soaking takes 20 days. Fermentation temperature between 18 and 22 °C. Maturation in wood for 12 months and refining in bottle for other 12 months.

ANALYTICAL DETAILS

Total acidity: 5,50 g/l

Alcoholic degree: 13,00 %

ORGANOLEPTIC NOTES

Among the most famous Italian red wines in the World. Intense bouquet that smells of violets, the taste is bitter and delightfully elegant. Its color is ruby red in his youth, when older it tends to grenade, and even orange. Perfect combines with the Florentine steak, the roast lamb, grilled meat.

And if young it will also combine well with pasta with meat, legumes soups, tripe, poultry and cheese. Deep ruby red color, slightly bitter aroma with hints of violet, elegant taste, long finish.

Serving temperature: 18-20 °C

