

CHIANTI COLLI SENESI DOCG



VINEYARD & PRODUCTION INFO

Soil composition: pliocene origin, with shells, stones, and some clay content

Training method: spurred cordon

Elevation: 1,148-1,476 ft a.s.l.

Vines/ha: 3,300(older vineyards)-5,000(younger vineyards) vines/ha

Exposure: South-East

Vines age: 16-26 years

Harvest time: end of September

First vintage: 1978

Production: 160,000 bottles



WINEMAKING & AGING

Varietal composition: 90% Sangiovese, 10% Merlot

Fermentation

Container: stainless steel tanks

Length: 7 days

Temperature: 79 °F

Maceration

Technique: daily pumping over

Length: 7 days

Aging

Container: 110hl casks

Wood: Slavonian oak

Length: 3 months

In bottle: 3 months



TECHNICAL DATA

Alcohol: 13%

Residual sugar: 0.2 g/l

Acidity: 5.04 g/l

Dry extract: 28.3 g/l



FOOD PAIRINGS

Best served with first-course dishes, meat and mushroom sauces, veal stews, and roast chicken.



TASTING NOTE

Vivid ruby-red color with slight purplish hues.

The bouquet on the nose is fruity, with hints of wild black cherry and cherry, and a delicate balsamic and herbal finish.

On the palate, it is soft yet full-bodied, with excellent persistence.

PRODUCER PROFILE

Estate owned by: Tenute del Cerro spa

Winemaker: Riccardo Cotarella & Emanuele Nardi

Total land under vine: 300 ha

Winery production: 1,600,000 bottles

Region: Tuscany (Italy)

