

CHIANTI COLLI SENESI DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 5 ha

Soil composition: pliocene clayey soil with intrusion of calcareous sand

Training method: Guyot, spur-pruning system

Elevation: 918 ft a.s.l.

Vines/ha: 2,800-5,000 vines/ha

Exposure: South-East

Vines age: 30 years

Harvest time: early October

First vintage: 1995

Production: 30,000 bottles



WINEMAKING & AGING

Varietal composition: 95% Sangiovese, 3% Canaiolo nero, 2% Malvasia bianca and Trebbiano

Fermentation

Container: stainless steel tanks

Length: 14 days

Temperature: 79 °F

Maceration

Technique: on the skins

Length: 14 days

Aging

Container: 40hl stainless steel vats and 2nd passage barriques

Wood: French oak

Length: 14 months

In bottle: 2 months



TECHNICAL DATA

Alcohol: 13%

Residual sugar: < 1.0 g/l

Acidity: 6 g/l

Dry extract: 28.4 g/l



FOOD PAIRINGS

Ideal with pasta dishes, red meats, cold cuts, and medium-aged cheeses.



TASTING NOTE

Deep ruby-red color.

Nose with medium complexity, hints of red fruits, flowers, spices, and minerals.

Good structure; balanced, fresh, and persistent sip.

PRODUCER PROFILE

Estate owned by: Renato Spanu & Nadia Betti

Winemaker: Enrico Paternoster

Total land under vine: 12 ha

Winery production: 50,000 bts

Region: Tuscany (Italy)

