

2010

bottle size LT 0,75

Blend

Sangiovese and complementary grapes.

Ageing

90% in stainless steel and 10% in barriques and tonneaux.

Tasting notes

Ruby red with purplish tinges. Aromatic delicacy of cherry, blackberry, violet and sweet tobacco. Pleasant and fresh palate with evident hints of ripe red fruit. Spicy tones in the end.

This year the seasons were normal: a cold, snowy winter, a wet spring, a hot summer, and variable weather in September and October leading up to the 2010 harvest. Bud break was in mid-April, while the veraison, which did take place later than in previous vintages, was uniform over all of the grape bunches. The grapes ripened evenly, and the bunches presented high sugar and anthocyanin concentrations.

CHIANTI

CHIANTI DOCG

Elegant, well-balanced, pleasant with a rich bouquet: an amazing wine with a captivating taste for everyday drinking that pairs well with many different dishes.

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