

## Chianti Docg



**GRAPES:** 95% Sangiovese, 5% other complementary grapes.

**YIELD:** 8.5 tons per hectare.

**VINEYARD LOCATION:**

The grapes grow in hillside vineyards planted on the southern slopes of the Chianti Docg growing area.

**VINEYARD CHARACTERISTICS:**

Planted in loose, excellently drained soil with a definite tuff character, the vineyards have a vine density ranging from 3,500 to 6,500 plants per hectare.

**REFINING:**

After approximately 12 days of fermentation, the grape skins are left to macerate in wine for an additional 3 to 4 days, and only subsequently is the new wine finally removed from the skins. After malolactic fermentation, the wine is cold-stabilized and thus prepared for market distribution by the spring after harvesting.

**ORGANOLEPTIC CHARACTERISTICS:**

Thanks to the care taken in the vinification procedures, Chianti Chigi Saracini is characterized by a ruby-red colour with unmistakable purple hues. The aroma is sharp and captivating to the nose, reminiscent of blossoms and small, red fruits: with ageing, it naturally evolves into more complex and mature sensations. The wine is initially fragrant and soft to the palate, with a pronounced tannic structure.

**ALCOHOL CONTENT:** 13% vol.

**RECOMMENDED PAIRINGS:**

An excellent complement to all charcuterie, first courses and meat dishes.

### O U R W I N E S



Chianti  
D.o.c.g.



Chianti Classico  
D.o.c.g.



Chianti Classico Riserva  
D.o.c.g.