



Chianti Colli Senesi DOCG

Varieties:

Sangiovese 85%, Canaiolo, Ciliegiolo, Colorino, Foglia Tonda, Mammolo 15%.

Exposure:

south, south-west along a hill at an altitude of 180-230m above the sea level. The soil is composed by silt and sand with low percentage of clay.

Harvest:

The grapes are manually chosen.

Production:

5000 kg per hectare

Winemaking method:

The fermentation is done in glazed cement basins with a capacity of 90hl at a temperature controlled with pumping over and delestage. The maceration lasts 12-15 days in order to obtain the highest extraction of color and aromatic contents from skins.

At the end of the fermentation it is naturally clarified, without adding any chemical product. The wine is aged in oak barrels (20hl capacity) for at least 9 months. The wine is bottled and stored in cellar at constant temperature and humidity.

Tasting note:

Deep ruby red, with violet inflections. Harmonious, classy, with typical berry and red fruits flavor, some floral perfume, and spices at

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the nose. Round body with soft tannins, berry flavors, spices and tobacco give a long finish and a very good aftertaste.

Sangiovese and the other Tuscan varieties used are able to grant a long aging potential increasing the complexity.

Pairing:

It is perfect with every meal: ideal with pasta and risotto, but also with meat baked and cooked with barbecue as pork, T-bone steak and wild game.