



CHIANTI CLASSICO DOCG - 2020

GRAPE VARIETY:

100% Sangiovese

VINEYARD:

Altitude: 330 a.s.l.

Exposure: northern part of Chianti Classico area

TRAINING SYSTEM:

Guyot

SOIL:

Alberese stone

HARVEST:

Hand picked early of October

WINE MAKING & AGING:

Alcoholic and malolactic fermentations are both made in concrete vats. Aging is made in concrete vats too.

Then the wine is refined for minimum 6 months in bottles.

TECHNICAL FACTS:

Alcohol 13,5 %

FEATURES:

Brilliant ruby-red colour, intense black cherries perfume, delicate but beautifully structured wine.

Perfectly representing the soil and soul of Colle.