

CHIANTI COLLI SENESI

GRAPEVINE

80% Prugnolo Gentile (clone Sangiovese)
10% Merlot - 10% Cabernet Sauvignon

ALTITUDE OF VINEYARDS

300 - 400 mt. above sea level

EXPOSITION OF VINEYARDS

Various

TERRAIN

Medium consistency layered, sandy, tuffaceous and clayey

PLANT DENSITY

4500 plants per hectare

WINE PRODUCTION PER HECTARE

55 Hl / Ha

ALCOHOLIC CONTENT

13,000 % Vol.

WINE-MAKING

The "Antico Colle" Chianti Colli Senesi is made with a mixture of Sangiovese, Merlot and Cabernet Sauvignon grapes. The harvest normally takes place at the end of September. The alcoholic fermentation takes place in stainless steel vats at a controlled temperature (no higher than 30 C°), the grapes are crushed and then must be reprocessed over the grape dregs. The fermentation and maceration process takes between 14 - 16 days. After the maceration of the grape skins the wine is drawn from the vats with a light pressing of the remaining skins and seeds.

NOTES ON TASTING

The color of this wine is an intense and deep ruby red with a scent of part fresh-part dried fruit.

Fruity, excellent structure, soft and balanced aroma. To be served at a temperature of 16-18 °C. To be accompanied by first courses, roasts, cold meats and cheese.

