

Famiglia DeRose

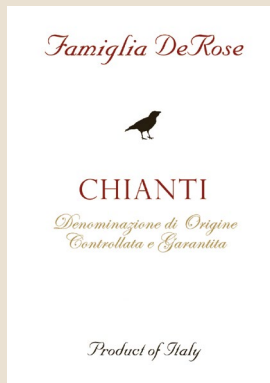


CHIANTI

Denominazione di Origine Controllata e Garantita

This is Chianti, made from Sangiovese and Canaiolo grapes, comes from the Montepulciano and neighbouring townships in the provinces of Siena and Arezzo. Its color is ruby red with good violet shades. The bouquet is immediate and direct with pronounced notes of red berry fruits. The flavor reveals a remarkable body and a very good balance among its components, with a pleasant tannic finish.

This wine pairs well with savoury first courses including Tuscan cured meat, roasted red and white meat. Serve it at a temperature of 16°-18° C (60°-65° F).



Alcohol Level:	13%
Yield per hectare:	3.75/tons per acres
Altitude of vineyards:	820'-1480' above sea level
Soil type:	Autochthonous, medium texture
Training system:	Guyot and spurred cordon
Vinification:	Fermentation at controlled temperature followed by maceration, 10-12 days in total
Maturation:	Brief passage in large 35-85hl Slavonian durmast barrels for 2-3 months, refinement in bottle for at least 3 months
Vinification:	2-3 years



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