



CHIANTI D.O.C.G.

Fresh, juicy and vibrant.

COLOUR Lovely ruby red in colour.

NOSE Vibrant cherry and red berry fruit perfumes with

notes of raspberry and blueberry. Some tertiary characters emerge with a light spice of black pepper

and cloves.

PALATE Structured and dynamic, the wine is spicier on the

palate than the nose, fresh and fruit driven, juicy

and lively with great balance.

VINIFICATION The grapes were destemmed then fermented in

temperature controlled concrete tanks with their native yeasts. Malolactic fermentation occurred

naturally.

AGEING The wine remained in concrete tanks and large,

untoasted oak casks for 12 months' ageing.