



CURIOSITY

This wine is dedicated to the woman who handed the flourishing vineyards on to future generations: our grandmother. Leaving us with the challenge of picking and transforming the most precious of the grapes in wine. The continuous work in the vineyard allows our grapes to ripen naturally, and the Sangiovese and Canaiolo grapes are then left to ferment and macerate in oak casks for 12 months. Casks from Slovenia, tonneau ad barriques from Burgundy exalt the quality of our wines.

DESCRIPTION

Artisanal wine in conversion to Organic:
Average bottle 750 ml: 1500 p.y.
Vol. 13,5% - 14,5%

Production area:
S.cristina a pancole, Torcibrencoli. Greve in Chianti (Florence) – Italy.
Altitude 240 m. ASL. Clay soil.

Product informations:
Wine DOCG Chianti Classico Riserva.
Limited harvest per vine
Selected hand-picked grape
Grape variety: Sangiovese 100%
Fermentation: 16 days of fermentation at controlled temperature and 30 days of maceration on the skins
Ageing: 24 months aged in oak wood

Pairing:

Elegant with any kind of steak or red meat, game and BBQ. To try it also as appetizer with a nice board of charcuterie and aged cheese. Enjoyable meditative wine for any relaxing moment.
Service temperature (T°C): 18° - 20°.

Sensorial notes:

COLOR deep ruby red.
Bouquet Pleasant red berries, intense woody and spicy notes.
Palate Soft tannins, fresh acidity with a long persistence. Oak, red berries and spicy notes of vanilla will delight your palate at every sip.
Full body.