

CASTELLARE DI TONDI CHIANTI 2007

Wine	<u>Chianti</u>
Qualità	D.O.C.G.
Year	2007
Grapes:	70% Sangiovese 20% Merlot 10% Cabernet Franc
Vineyard	Castellare di Tonda
Location	South
Average age of plants	5-30 years
Harvest:	end of September, beginning of October
Harvest:	the grapes are picked by hands and stocked in boxes
Bottles produced:	40.000
Fermentation	15-20 days in steel containers at 28/30°C
Alcohol % vol.	12.5
Color:	ruby red, with violet reflections
Aroma:	fresh aroma, flowery smells, with mineral and floral notes
Flavor:	Red fruits balanced wine like Chianti, elegant, pleasant. Tannins are perfectly integrated.

To serve at 16-18 temperature, Chianti is perfect to accompany game dishes, cheeses and fish.