

CHIANTI COLLI SENESI DOCG

EVERYDAY TUSCAN RED

PANIZZI



SAN GIMIGNANO

It is no coincidence that this **Sangiovese dominant blend** has been labeled as **Chianti Colli Senesi**. In the name we read an area, that of the hills of Val d'Elsa and above all the soul of a **jovial wine**. The Sangiovese that grows in the San Gimignano area is light in body and loaded with fruit aromas of almost unexpected finesse nurtured by the predominantly sandstone soils. The vinification in stainless steel vats enhances the primary characteristics of Sangiovese, bringing forth fruit intensity on a fresh palate with a smooth finish,

ORGANOLEPTIC CHARACTERISTICS

Brilliant ruby with violet reflections, characteristic nose of violet and plums, and bright red fruits on the back. Agile palate, beams with energy pleasantly marked by fruity persistence and soft tannins, an ideal companion for the table, for a snack and for the proverbial Tuscan welcome.

VINEYARD CHARACTERISTICS

ORIGIN

Sangiovese and small percentages of merlot and cabernet sauvignon from the Lamiano vineyards located at 400 m above sea level.

SOIL STRUCTURE

Clay-sandy soils rich in gravel with pockets of sandstone.

GRAPE VARIETALS

Sangiovese (90%), merlot (8%), cabernet sauvignon (2%)

TRAINING SYSTEM

Spurred cordon

DENSITY OF VINES PER HA

5000 vines/ha

MEDIUM AGE OF THE VINEYARD

25 years

PRODUCTION CHARACTERISTICS

GRAPE YIELD PER HA

max. 70 tons per ha

GRAPE SELECTION

Hand made at the moment of harvest.

WINEMAKING/AGING

Few days of cold maceration on the skins, with alcoholic fermentation to follow. Racking takes place after 10-12 days. Malolactic fermentation takes place in stainless-steel, subsequent aging in stainless-steel for 6 months.

AGING POTENTIAL

5 years

SERVING TEMPERATURE

16-17°C

GASTRONOMIC SUGGESTIONS

Red meats and barbecue, pasta with meat sauce, stews and aged cheeses.

