



Podere della Filandra CHIANTI DOCG

GRAPES: Sangiovese 100%.

VINEYARDS: 10 - 20 years.

ALTITUDE: 350 mt. slm.

SOIL: Medium dough with predominance of clay and galestro.

EXPOSURE: South-West.

BREEDING SYSTEM: Guyote and Speronato cordon

HARVEST PERIOD: End of September and beginning of October.

VINIFICATION: The grapes are vinified in stainless steel tanks at controlled temperature. Spontaneous alcoholic and malolactic fermentation.

AGING: In stainless steel tank for 6 months and in bottle for 6 months.

ALCOHOL CONTENT: 14% vol.

PRODUCTION: 30.000 bottles 0.75 Lt

SERVICE TEMPERATURE: 15/16°C.

COLOR: The appearance is a clear ruby red with purple reflections.

SMELL: The nose is intense and clean, opens with floral hints of rose and purple very intense that are extended with a scent of fresh red fruits like cherry.

TASTE: In the mouth it is agile and soft, the tannins are young but pleasant and well balanced by body and freshness. Good persistence olfactory taste, after swallowing immediately return the aromas of red fruits.

PAIRING: Cheese of medium ripening, red meats. Pasta or rice first courses. International dishes.