

Chianti D.O.C.G

Organic Wine

90% Sangiovese + 10% Merlot

DOCG - Denominazione di Origine Controllata
e Garantita CHIANTI



Vigneron:

Iacopo Rossi

Soil:

Medium paste, skeletal, sandstone and marl

Altitude:

550 sml

Vinification:

In steel vat with 15 days skin contact

Maturation:

12-18 months in 50 hl steel vat. 30 months for the Riserva version

Refining:

In bottle for at least 12 months

Alcohol:

13% VOL.

Production:

6000 bottles 0,75 l

DESCRIPTION: Ruby red with purple shades. Quite intense and quite complex at the nose, slight orange scent perfectly blended with the classic Sangiovese aromas such as cherry, dust, and mature red flowers with a slight smokey finishing. The great saltiness is given by the terroir of Pomaio together with nice acidity and delicate integrated tannins. On top level vintages we exclusively produce the Riserva version.

TRADITIONAL PAIRING:

Considering the traditional features of the wine and the tannin, we suggest a pairing with a nice T-Bone Steak of Chianina IGP with a Cetica potato

INTERNATIONAL PAIRING:

Perfect with Brazilian Picanha and a potato sour cream and beans

DAY: Thursday

WHEN: First dinner of the week with friends who can be or not wine passionate

MUSIC: : "Skinny Love" by Bon Iver

BOOK: "Shakespeare never did it" by Charles Bukowski

MOVIE: "Blow Up" by Antonioni

