



Michelangelo



Chianti DOCG

This is the product that makes Tuscany one of the most famous winegrowing regions in the world and with an especially strong and long tradition refined over the years. The grapes come from the towns of Montespertoli, Gambassi Terme and many neighboring towns, in which our partners have planted over 1,000 hectares of vineyards. A surface that allows us to be the first manufacturer in the world of Chianti. The wine is made with the latest technology that tend to limit their contact with oxygen and enhance all of the characteristics of the Chianti wine.

The wine that is obtained shows an intense ruby red color. Dominated by hints of red fruits like blackberry and raspberry with hints of violet and iris. Full of flavor and fullbodied, moderately tannic, with a pleasant aftertaste of red fruits. This wine goes well with grilled meat, poultry and cheese.

DENOMINATION Chianti DOCG

WINE TYPE Dry red

GRAPES Sangiovese, Canaiolo, Malvasia Nera, Colorino and Merlot

VINEYARD LOCATION Tavarnelle, Montespertoli, Montaione, Gambassi Terme

SOIL Pliocene Clays

VINEYARD TRAINING SYSTEM Guyot, Archetto toscano, Cordone

DENSITY SYSTEM 4500-5000 vines/hectare

VINEYARD AGE 10-20 years

YIELD 63 hl/hectare

HARVEST DATE September/October

AGING At least 6 months in stainless steel