



# 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