



FATTORIA PETRIOLO



Chianti Petriolo DOCG

CLASSIFICATION

Chianti DOCG

BLEND

Sangiovese 90% - Canaiolo nero – Ciliegiolo – Colorino.

VINEYARDS

Italy - Tuscany - Province of Florence - City of Rignano sull'Arno - Land recognized by the Chianti disciplinary production since 1932.

Altitude: 300 meters above the sea. Plants per hectare: 4000/5000 with ages from 5 to 25 years

Exposure: South - South / West.

TYPE OF SOIL

Pliocene origin, clayish - calcareous with a good skeleton.

HARVEST

From late September to mid-October by hand with selection of the grapes in the vineyard

YIELD

90 quintals of grapes per 63 hl of wine

VINIFICATION AND REFINING PROCESS

Fermentation in red, with maceration on the skins for about 10 days at a controlled temperature. Maturation in stainless steel with light passage in large barrels. Ageing in the bottle for a month.

TASING NOTES

Color: Ruby red.

Aroma: Elegant, full, with hints of red berry fruit.

Taste: Harmonious, dry, slightly tannic, with good structure.

FOOD PAIRINGS

Pasta dishes, red and white meats, cheeses of medium consistency

ALCOHOL

12,5%

RESIDUAL SUGAR

4.0 g / l

