



Villa Chigi Chianti DOCG



GRAPE VARIETIES:

95% Sangiovese and others as per regulations.

GRAPE YIELD PER HECTARE: 8 tons.

GROWING LOCATION: Castelnuovo Berardenga (Siena).

VINEYARD:

Hillside vineyard (280 m. asl) with southern exposure in the Chianti growing area.

WINE-MAKING PROCESS:

Traditional, with fermentation in stainless steel vats for 10 days at a controlled temperature (26°C), followed by short-term maceration on the skins (5/ 6 days).

AGEING:

The wine matures in steel vats during the winter and is then ready for bottling in the following spring.

TASTING NOTES:

Bright ruby red with appealing purple hues. Soft and well-balanced on the palate with recurring fruity undertones. Geranium, pepper and cherry feature on the nose, with some slightly vinous notes.

ALCOHOL CONTENT: 13% vol.

RECOMMENDED PAIRINGS:

Cold cuts, first courses and meat dishes.

SERVING TEMPERATURE: 16°C.

BOTTLE SIZES AVAILABLE:

0.375 l. - 0.75 l. - Magnum 1.5 l.



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