

FATTORIA DEL CERRO



CHIANTI COLLI SENESI DOCG

Denominazione di Origine Controllata e Garantita

PRODUCTION AREA: Montepulciano (SI)

GRAPES: mainly Sangiovese

VINIFICATION: the grapes are harvest by keeping them separated by varietal and parcel; fermentation and maceration take place in stainless steel tanks for 8/10 days at controlled temperature (24°-26°C) with daily pumping over. After the racking, wine is transferred into stainless steel tanks

TASTING NOTES: this medium bodied wine has a smooth taste with a good persistence. To be served between 16°/18° C in medium-sized glasses. Ideal with pasta dishes with red meat or mushroom sauce or roasted meat, chicken and stewed beef