



## CHIANTI COLLI SENESI DOCG

*Denominazione di Origine Controllata e Garantita*

**PRODUCTION AREA:** Montepulciano (SI)

**GRAPES:** Sangiovese and other grape varieties as per tradition

**VINIFICATION:** fermentation and maceration at controlled temperature (24°-26°C) with daily pumping over. After the racking, wine will proceed the ageing on for 4 months

**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