



# Fonte dei Borghi

CHIANTI  
DOCG



**PRODUCTION AREA**  
Chianti

12,5 % AL.

#### CLIMATE ENVIROMENT

An area of rolling hills with an altitude between 200 and 350 metres above sea level. The substrate consists of limestone, shale, clay and galestri.

#### GRAPEVINES

80% sangiovese, 20% mixed Tuscan grapes as canaiolo, colorino e merlot.

#### COLOR

A brilliant red and tending towards garnet with age.

#### CHARACTERISTICS

A balanced dry taste with a bouquet encompassing hints of marasca cherry and violets.

#### GASTRONOMIC COUPLING

Best consumed young with roasted or grilled meat.

#### WINE TASTING

Best served at a temperature between 64-68°F (18-20°C).

#### WINE MAKING

Grapes are steeped for seven to eight days, in their skins, in a stainless steel tank.

#### AGING

Wine to be consumed young, but because of its structure can be kept and aged for a long time.

#### AWARDS

“Annuario dei migliori italiani 2022” 90 points.

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