



CHIANTI ICE DOCG



PRODUCTION AREA
The province of Florence and Siena.

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

60% Sangiovese, 40% red Tuscan grapes

COLOR

A brilliant red and tending towards garnet with age.

CHARACTERISTICS

An intensive bouquet encompassing hints of blackberry.

GASTRONOMIC COUPLING

Indicated with tasty soups, roasts, as an aperitif or dessert.

WINE TASTING

Best served with ice at a temperature between 54-57 °F (12-14°C) .

WINE MAKING

Short fermentations to obtain fresh and soft wines. The wine is kept in continuous reassembly in stainless steel tanks.

AGING

Wine to be consumed young.

BARCODE LABEL EAN-13 8057681880140

