

Fornacelle

Chianti Colli Senesi D.O.C.G. Organic

Production area: San Gimignano (SI)

Vine variety: 70% Sangiovese, Canaiolo, and Colorino

Altitude: 200 metres on sea-level

Upbringing: spurred cordon

Grape harvest period: from the 15th of September to the 10th of October

Ripening: cement and steel

Ageing: bottle minimum 4 months

Colour: ruby red with purple shades

Smell: fruity, intense, notes of red fruits, blackberry and currant

Taste: Soft and warm, clean sensation thanks to the well-balanced tannicity

Serving temperature: 18-20° C

Alcohol proof: 13% vol.

Best with: red meats, cured cheese and typical Tuscan courses

AZ. AGR. FORNACELLE

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