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ANNO DOMINI

CHIANTI COLLI SENESI VINTAGE 2019

DENOMINAZIONE DI ORIGINE
CONTROLLATA E GARANTITA

Our traditional Chianti blend represents the best expression of the Siena's Hills terroir. In the center of a breathtaking landscape, our organic philosophy enhances the real essence of the historic Chianti's ampelographic heritage. Our Colli Senesi is the ultimate expression of the hills around Siena honoring a niche production of native vines focusing on quality and respect of the territory. This nectar reflect the essence of the real Tuscan culture, where wine is an essential element to valorize everyday meal.



Monte Chiaro



GRAPE VARIETY: Sangiovese 75%, Canaiolo 5%, Colorino 5%, Malvasia Nera 5%, Foglia Tonda 5%, Barsaglina 5%.

ZONE: Tenuta di Montechiaro - Siena.
Alcool: 13 % Vol.

VINEYARDS: Selection from Le Fonti, Il Cuccule, Il Capanno e Poggio ai Tordi. Certified Organic Farming from 2010.

SOIL: Clay-limestone and sedimentary sand with marine fossils and shells.

WINEMAKING & AGING

Harvesting method: Manual in small crates. Immediate destemming and soft pressing. Skin maceration: 15 - 18 days in concrete vats. Fermentation: 10 days in steel vats. Aging: 12 months in Tonneaux (French Oak Barrels 500 l), 2nd, 3rd year.

BOTTLES: 6600 bottles, 0, 75 l - 550 cases

TASTING PROFILE

Color: Bright ruby color.

Aromas: The nose is intense, fruity, and balsamic with notes of cinnamon, rose, and raspberry.

Taste: The palate is harmonious, dry, salty, and mildly tannic. The Colli Senesi style is characterized by elegance, freshness, and orange flavors.

Serving Temperature: 16 ° C

FOOD PAIRING

Because of his elegance, easy-drinking profile, and tasty finish, the traditional blend is perfect for salami, pecorino cheese, tomatoes bruschetta, lasagne, wine sauce tagliatelle.



ORGANIC CERTIFIED

Alessandro Griccioli Viticoltore