

CHIANTI COLLI SENESI DOCG

2023 | Red Wine



Case Size: 6

Fruity and fresh with great varietal character. Intense garnet red in colour. Notes of liquorice and fruits of the forest. Soft yet full bodied on the palate with well balanced tannins and a long, pleasant finish.

Vinification:

Sangiovese grapes are selected from Camigliano's youngest vineyard. Gentle pressing, fermentation in stainless steel tanks at controlled temperatures of 25-26° C, managed with repressing; on the skins for 8-12 days. The wine rests in big barrels and in stainless steel until bottling. It is then further refined for several weeks before release.



Italy, Tuscany

Camigliano

Grape Varieties: Sangiovese Grosso

Classification: Colli Senesi DOCG | **ABV:** 13.5% |

Closure: Natural Cork

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