

CHIANTI DOCG 'FATTORIA DI SCANNANO'

2018 | Red Wine



Italy, Tuscany

Rocca di Castagnoli

8017257101000

Case Size: 12

Ruby red color with violet hues. An excellent fragrant wine with autumnal notes of the forest floor. Intense nose rich in fruity and harmonious and clean on the palate, dry with good body, great varietal character and length. Pleasant, balanced woody note. It is soft in the mouth with lively, sweet tannins.

Vinification:

After destemming, maceration for 10 to 12 days at controlled temperatures of 28 degrees celsius. Malolactic fermentation takes place in steel vats. This is followed by ageing for at least 15 months, partly in small oak barrels and partly in tonneaux. Assemblage takes place in steel vats. Fining is carried out using egg albumen. Coarse filtration precedes bottling, followed by bottle ageing for at least 6 months.

Grape Varieties: Sangiovese

Classification: DOCG | **ABV:** 13% | **Closure:** Natural Cork