



FONTALEONI

NAME:
Chianti Colli Senesi

APPELLATION:
Chianti Colli Senesi d.o.c.g.

GRAPE:
Sangiovese 100%

VINEYARD:
Altitude 180 mt asl, Age 15-25 years

VINIFICATION:
Hand picking, fermentation in stainless steel tanks controlling temperature with short maceration on the skins, malolactic fermentation and filtering. The refinement in bottle lasts at least 6 months.

ANNUAL PRODUCTION:
40.000 bottles

SERVING TEMPERATURE:
16-18°C

TASTING NOTE:

Deep vibrant ruby red, typical hints of violets and cherry and red berry fruits. In palate fruitiness, freshness and minerality with balsamic notes.

