

## CHIANTI

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It is our Chianti wine that embodies our style to produce wines, dedicated to San Miniato, our beautiful village. Much appreciated by the general public for the fruity perfume and soft tannins.

**PODERE  
PELLICCIANO**



**Appellation:** Chianti DOCG

**Grape variety:** 80% Sangiovese, 10% Colorino, 10% Canaiolo

**Soil type:** Medium texture, generally clayey

**Training system:** Guyot

**Yeld per hectars:** 80 q.li

**Harvest:** Manual harvesting end of September

**Vinification and aging:** The grapes are vinificated in vitrified cement. Tanks without the use of selected yeasts. Maceration on the skins for about 3 weeks at 25°C. The ageing in vitrified cement tanks for about 6 months ensure the right maturing of the wine.

**Tasting note:** Deep ruby red colour with fruity notes of cherry, raspberry and blackberries to the nose, a good bodied structure on the palate, juicy tannins.

**Service temperature:** 16-18 °C

**Alcohol:** 14,00%