



Podere della Filandra

CHIANTI D.O.C.G.

Denominazione di Origine Controllata e Garantita

VARIETY: Sangiovese 100%.

AGE OF VINES: 2000

ALTITUDE: 550- 600 mt. asl.

SOIL COMPOSITION: Medium textured with prevalence of clay and galestro.

EXPOSURE: South-West.

VINE TRAINING: guyot and spurred cordon.

HARVEST TIME: Beginning of October.

WINEMAKING: The grapes are vinified in temperature-controlled steel vats. Alcoholic and malolactic fermentation are spontaneous.

AGING: In steel tanks for 6 months, in bottle for 6 months.

ALCOHOL CONTENT: 14% vol.

SERVING TEMPERATURE: 16°C.

COLOR: Luminous ruby-red color with purple highlights.

NOSE: Intense and clean-edged, with rich initial floral notes that linger on, along with aromas of fresh red berry fruit.

PALATE: Smooth, with an agreeable warm sensation, balanced by a refreshing crispness. The tannins are youthful but already supple and well integrated into the body. The finish is very long and displays the red berry fragrances encountered on the nose.

SERVING SUGGESTIONS: Medium-aged cheeses and red meats. First courses of pasta and rice, also fine with ethnic dishes.