

# PATTINI

## CHIANTI D.O.C.G.



<b>Wine type:</b>	Red wine
<b>Grapes:</b>	90% Sangiovese, 10% Canaiolo
<b>Appellation:</b>	DOCG
<b>Production area:</b>	Tuscany, Italy
<b>Cellaring:</b>	3 - 4 years
<b>Bottle size:</b>	750 ml
<b>Serving temp.:</b>	18 - 20° C
<b>Alcohol content:</b>	13% Vol.

**Colour:** Bright ruby red colour.

**Fragrance:** The bouquet is fragrant and persisting, which reminds immediately of the cherry.

**Taste:** On the palate the entry is dry, lightly tannic: with time, it becomes softer and velvety with an agreeable aftertaste.

**Pairing:** A perfect all around wine to match with savoury first courses, pizza and cheese.

### VINIFICATION:

After a soft crushing, grapes are fermented in stainless steel tanks by selected yeasts. Fermentation's temperature is contained within 26-28°C and the must is pumped over its skins twice a day to draw colouring substances. After 10-15 days, the wine is separated from the dregs and fermentation is completed in cement tanks.

