

PATTINI



CHIANTI D.O.C.G.

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

