

FATTORIA DI SAMMONTANA

CHIANTI DOCG

Tuscany , Italy



Millésime	2015
Appellation	Chianti DOCG
Sols	Alluvial
Altitude Des Vignes	120 meters above sea level
Orientation	South-West
Cépages	90 % Sangiovese 10 % Canaiolo
Viticulture	Organic
Palissage	Guyot
Pi/Hect	4 000 pi/ha
HI/Hect	60 hl/ha
Vendanges	Hand harvested
Vinification	Spontaneous fermentation in the cement tank. No filtration
Levures	Indigenous
Élevage	Aging in bottle never exede 3 months
Volume D'alcool	13% alc./vol.
Sulfites	80 mg/l
Sucre Résiduel	0.5 g/l
Acidité Totale	5.65 g/l
Color	Ruby red with a purple hue
Degustation	Medium-bodied wine, fresh and lively. A perfect balance between acidity and tannins
Temperature Of Service	18°C

BOIRES
