

# 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

**Sucré 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