

AMAMI - CHIANTI DOCG



CLASSIFICATION:

Red Wine – Controlled and Guaranteed denomination of origin

PRODUCT AREA:

Provinces of Siena, Florence Pisa, Pistoia.

HARVEST PERIOD:

First Weeks of September

VINIFICATION:

The must is left on the skins for 6-8 days, in order to extract colour. It is then placed in special tanks where fermentation is completed in 8-10 days at 18°-20° C.

TASTING NOTES:

Ruby red colour, intensely vinous bouquet with a fragrance of violet Harmonious, dry, sapid flavour, slightly tannic. This wine is suitable for the entire meal. Excellent with salted pork meats, cheese, pasta dishes, white and red meat



Grapes:

Sangiovese 80% - Canaiolo 15%
Other red grapes 5%



Temperature:

14-16 °C



Alcool:

12,5% Vol



Bottle:

ml 750

