



## CHIANTI COLLI SENESI TOSCA

### **Category**

Chianti Colli Senesi D.O.C.G.

### **Production zone**

Montepulciano

### **Grape varieties**

Predominantly Sangiovese with Canaiolo Nero

### **Training system**

Spur pruned cordon and Guyot

### **Yield**

8 tons per hectare

### **Fermentation and ageing**

Vinification in steel tanks at controlled temperatures between 24 and 28 °C.

Maceration on the skins for about 15 days.

Daily pump over from the second day of fermentation. Aged for three months in Slavonian oak barrels of 30 and 50 hl.

### **Suggestions with food**

The intense fruit and smoothness of the tannins make it an everyday wine for any kind of meal. It pairs well with full-flavoured first course dishes, grilled meats, cold cuts and mild or medium-aged cheeses.

### **Serving temperature**

64° Fahrenheit (18° Centigrade)

### **Number of bottles**

10,000