



Da Vinci Chianti

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GRAPES

85% Sangiovese, 10% Merlot, 5% Other Red Grapes

AREA OF PRODUCTION

The grape growers belong to the Cantine Leonardo da Vinci in Vinci, near Florence. Grapes are sourced from south facing hillside vineyards located in the territories of Vinci and Cerreto Guidi, on the western side of the Chianti region. The vineyards average in age from 15-20 years old and are comprised of 1,800 vines per acre. The soil has adequate calcium and nitrogen content and is comprised of moderate clay which allows excellent drainage

VINIFICATION

The grapes are gently crushed and fermented in stainless steel tanks. Temperature is always controlled at 28°C together with frequent daily pump-overs which allow for good colour extraction, balanced tannins, rich fruity aroma and flavour during fermentation

AGEING

The wine is fermented to dry in an average of 8 days. A small part of the mass spend a little period in new and aged French oaks for 6 months in order to add complexity to the wine. All the mass undergoes malo-lactic fermentation

TASTING NOTES

Ruby red and clear in colour. The dominant bouquet is of cherry and fresh red fruits mingled by peppery notes. On the palate the wine is well balanced, ripe and lively with soft and round tannins lingering through the finish

STORAGE

Store away from direct sunlight or direct heat, preferably in a cool dark cellar

SERVING SUGGESTION

Delicious with all starters, pastas and meat dishes. Serving temperature: 18° C

ITEMS

375 ml. - 750 ml.

