



FATTORIA PETRIOLO



## Chianti Petriolo DOCG

### CLASSIFICATION

Chianti DOCG

### BLEND

Sangiovese 90% - Canaiolo nero – Ciliegiolo – Colorino.

### VINEYARDS

Italy - Tuscany - Province of Florence - City of Rignano sull'Arno - Land recognized by the Chianti disciplinary production since 1932.

Altitude: 300 meters above the sea. Plants per hectare: 4000/5000 with ages from 5 to 25 years

Exposure: South - South / West.

### TYPE OF SOIL

Pliocene origin, clayish - calcareous with a good skeleton.

### HARVEST

From late September to mid-October by hand with selection of the grapes in the vineyard

### YIELD

90 quintals of grapes per 63 hl of wine

### VINIFICATION AND REFINING PROCESS

Fermentation in red, with maceration on the skins for about 10 days at a controlled temperature. Maturation in stainless steel with light passage in large barrels. Ageing in the bottle for a month.

### TASING NOTES

Color: Ruby red.

Aroma: Elegant, full, with hints of red berry fruit.

Taste: Harmonious, dry, slightly tannic, with good structure.

### FOOD PAIRINGS

Pasta dishes, red and white meats, cheeses of medium consistency

### ALCOHOL

12,5%

### RESIDUAL SUGAR

4.0 g / l