



FATTORIA PETRIOLO

Petriolo Stemmi – Chianti DOCG

CLASSIFICATION

Chianti DOCG

BLEND

Sangiovese 90% Canaiolo nero 10%

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

VINIFICATION AND REFINING PROCESS

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

TYPE OF SOIL

Pliocene origin, clayish - calcareous, with a good skeleton.

TASING NOTES

Color: ruby red, tending towards garnet with ageing

Aroma: a intensely winey with hints of violet and red berry

Taste: harmonious, dry, sapid, slightly tannic, which is refined by ageing to a smooth velvet

CHEMICAL CHARACTERISTICS

Alcohol content: 12.5%

Sugar: max. 4 gr/lit reducing sugars

Net dry extract: min 20 gr/lit

