



FATTORIA PETRIOLO



Chianti GOVERNO all'USO TOSCANO



CLASSIFICATION

Chianti DOCG - Governo all'Uso Toscano

TIPOLOGIA

DOCG

BLEND

Sangiovese 100%

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

September-October depending on the maturity of each variety

YIELD

60 quintals of grapes per 42 hl of wine

VINIFICATION AND REFINING PROCESS

Fermentation in red with maceration on the skins for about about 15-18 days at a controlled temperature. Second fermentation after the first of 5-6 days.

Maturation: at least 6 months in a large barrel and in the bottle for 3 months.

TASING NOTES

Color: Intense red with garnet-red shades

Aroma: Intense and complex with fruity notes

Taste: Full-bodied with hints of red fruits - fine tannins

ALCOHOL

13%



VENDEMMIATA
A MANO