



COLLE DE' FOSSILI Chianti DOCG

GRAPES	Sangiovese, Colorino, Canaiolo
PRODUCTION ZONE	Vinci
ALTITUDE	40 - 50 mt a.s.l.
TYPE OF SOIL	clay and chalky soil
TRAINING SYSTEM	Guyot
PLANT DENSITY	4000 vines per hectare
HARVEST PERIOD	15 th to 30 th September
ALCOOL LEVEL	12,5 % vol.
FERMENTATION	25-28°C (77-82°F)
MUST CONTACT	10-15 days
AGING	7-10 months in steel tanks, almost 3 months in bottles
FORMAT (CL)	75 (25,3 oz)

TECHNICAL INFORMATION

Fermentation is carried out on the skins for about 10-15 days, depending on the results of analyses, at a controlled temperature of 25°-28°C and in reducing conditions with micro-oxygenation. After spending 7-10 months in steel tank, the wine is bottled.

TASTING NOTE

The colour is deep ruby. At nose it presents aromas of red fruit and flower (violet). The taste is well structured, fresh and balanced.