

# PATTINI

## CHIANTI D.O.C.G.



|                  |                      |
|------------------|----------------------|
| Wine type:       | Red wine             |
| Grapes:          | Sangiovese, Canaiolo |
| Appellation:     | DOCG                 |
| Production area: | Tuscany, Italy       |
| Bottle size:     | 750 ml               |
| Serving temp.:   | 18 - 20° C           |
| Alcohol content: | 13% Vol.             |

**Colour:** Bright ruby red colour.

**Fragrance:** The bouquet is fragrant and persisting, which reminds immediately of the cherry.

**Taste:** On the palate the entry is dry, lightly tannic: with time, it becomes softer and velvety with an agreeable aftertaste.

**Pairing:** A perfect all around wine to match with savoury first courses, pizza and cheese.

### VINIFICATION:

After a soft crushing, grapes are fermented in stainless steel tanks by selected yeasts. Fermentation's temperature is contained within 26-28°C and the must is pumped over its skins twice a day to draw colouring substances. After 10-15 days, the wine is separated from the dregs and fermentation is completed in cement tanks.

