

# PATTINI

## CHIANTI D.O.C.G.



<b>Wine type:</b>	Red wine
<b>Grapes:</b>	Sangiovese and red-grape varieties according to production protocol
<b>Appellation:</b>	Chianti DOCG
<b>Production area:</b>	Tuscany, Italy
<b>Bottle size:</b>	750 ml
<b>Serving temp.:</b>	16 - 18° C
<b>Alcohol content:</b>	12.5% vol
<b>Colour:</b>	Bright ruby red colour.
<b>Fragrance:</b>	The bouquet is fragrant and persisting, which reminds immediately of the cherry.
<b>Taste:</b>	On the palate the entry is dry, lightly tannic: with time, it becomes softer and velvety with an agreeable aftertaste.
<b>Pairing:</b>	A perfect all around wine to match with savoury first courses, pizza and cheese.

### VINIFICATION:

Mature grapes are harvested, de-stemmed and pressed. The entire process of vinification takes place in stainless steel tanks: after the alcoholic fermentation at controlled temperature, the wine undergoes the malolactic fermentation, a process that lowers total acidity and makes wine seem rounder and fuller in flavor. The wine is then finally bottled during the following spring.

