

# PATTINI



## CHIANTI D.O.C.G.

Wine type:	Red wine
Grapes:	Sangiovese and red-grape varieties according to production protocol
Appellation:	Chianti DOCG
Production area:	Tuscany, Italy
Bottle size:	750 ml
Serving temp.:	16 - 18° C
Alcohol content:	12.5% 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:

Mature grapes are harvested, destemmed 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.

