



AGRISOLE



SANMINIATELLO

Chianti DOCG

Estate: Azienda Agricola Agrisole

Country of origin: San Miniato Tuscany

Appellation: Chianti DOCG

Grape variety: Sangiovese 90 %, Colorino 10%

Vintage: 2012

Soil type: Medium texture, generally clayey.

Yield per ha: 60 quintals /ha

Planting density: 2,5 x 1 MT

Training system: Spur pruning.

Harvesting period: End of september, manual harvest.

Vinification: The grapes are vinified in vitrified cement tanks without the use of selected yeasts. Maceration on the skins for about 3 weeks at 26-28°C.

Ageing: In vitrified cement tanks for about 8 months ensuring the right maturing of the wine

Total production: 10.000 bottles.

Tasting notes: Deep ruby red colour with fruity notes of cherry, raspberry and blackberries to the nose, a full bodied structure on the palate, juicy tannins.

Serving temperature: Between 14 and 16 °C

Food match: Pasta dishes, pizza, red meat, medium maturing cheese.