

Chianti D.O.C.G.  
Piantaferro



A wine born in Italy that brings with it all the unique hints of tradition



### Name and Denomination

Chianti D.O.C.G.

### Grape variety

100% Sangiovese

Alcohol content 13% vol.

Optimal serving temperature 18-20°C

### Gastronomic matches

Chianti D.O.C.G. Piantaferro combines well with second dishes of grilled red meats and game.

### Origin

Tuscany region

### Winemaking

in order to obtain the Chianti Piantaferro the traditional method has been chosen as vinification technique of the Sangiovese grapes, consisting of a maceration and fermentation process at a controlled temperature of 24-26° C, daily pumpings over a period of 4 to 6 days depending on the vintage, followed by two long replacements for the following 3-4 day, continued by grape draining and pressing. Once concluded the phases of alcoholic and then malo-lactic fermentation autumnal decanting rites can be performed.

### Storage and ageing

ould be stored in a dry dark place at a temperature of 10-14°C.

The structure and the alcoholic content of this wine, linked to the elegance of the wood, can provide for a 4 to 5 years aging.

### Colour

deep ruby by aging, Chianti Piantaferro reaches an interesting granite profile, very consistent and deep.

### Bouquet

intriguing red fruit and cherry hints, followed by elegant sensations of tea and spices, especially black pepper. The perfume can be defined as warm, complex and elegant.

### Flavour

great start followed by a tannic acid sensation, ending with a pleasant saltiness that leaves the mouth dry; great persistence and excellent aging potential.

### Packaging

in 75 cl bordeaux bottles in boxes of 12.

### Awards

