



FATTORIA VALACCHI CHIANTI

Type: red wine

Grape variety: 100% Sangiovese **Designation:** Chianti D.O.C.G.

Area of production: Barberino Val d'Elsa

Soil composition: loam and clayey soil, moderately rich in layered rocks of

sedimentary origin.

Vineyard altitude: 300 m. sea level

Training system: Cordone speronato (spurred cordon)

Vines density: 5000 plants

Harvest period: end of September

Vinifi cation: traditional vinification in stainless steel vats.

Ageing period: Stainless steel vat Refinement in bottle for 4 months.

Serving temperature: 18/20°

Organoleptic characteristics: intense red colour, ripe fruit scents with mediumintensity vanilla nuances. Full bodied fl avour with slightly acidic tannins, typical of Sangiovese grapes, with oak notes and persistent finish.

www.fattoriavalacchi.it