

Chianti Fattoria Valacchi

Chianti Fattoria Valacchi is produced using 100% Sangiovese grapes. Aging in stainless-steel vats.

Type: red

Grapes: 100% Sangiovese

Denomination: Chianti D.O.C.G.

Production area: Barberino Val d'Elsa

Soil composition: medium textured soil, basically clayey, moderately rich in fossils of sedimentary origin.

Vineyard altitude: 250-300 m/820-984 ft above sea level.

Training system: spurred cordon

Vine density: 5000 plants per hectare

Harvest period: end of September

Winemaking: traditional winemaking in stainless-steel vats.

Aging: in stainless-steel vats and refinement in bottle for 4 months.

Alcohol content: 13%

Serving temperature: 18-20°C/64-68°F.

Organoleptic notes: intense red color, aromas of ripe fruit with vanilla notes of medium intensity. Full-bodied flavor with slightly acidic tannins typical of Sangiovese, with notes of oak and a good finish.

