



## Chianti

**Appellation:** Chianti D.O.C.G.  
**Area of production:** Chianti Hills  
**Harvest / Vintage:** 2012

**Grapes variety:** Sangiovese 90%, Canaiolo and Colorino 10%  
**Altitude:** 270 mt above sea level  
**Soil Composition:** Alkaline mixed consistency  
**Tonnes of grape per hectare:** 8 Tonnes  
**Plant per hectare:** 5000  
**Cultivation technique:** Spurred Cordon and Guyot  
**Harvest:** Last ten days of September



**Vinification:** traditional in temperature-controlled on skin  
**Method of fermentation :** small and medium stainless steel tank  
**Fermentation temperature:** 26 °C  
**Length of Fermentation:** 15 days  
**Date of Bottling:** month of March following the harvest  
**Bottle age:** minimum 2 months

**Service temperature:** 16-18 °C  
**Alcoholic content:** 12.5 %

**Tasting Notes:** Chianti is a wine with roots of Tuscany. Sardelli Chianti is produced in prevalence from Sangiovese grapes. Fermentation takes place in steel at a controlled temperature. It has an average capacity of aging. While in his classic, this wine is interpreted in a modern and secure style, which translates into a balanced harmony of scents and aromas.  
Ruby red tending to garnet with aging it is strong and persistent. The palate is soft and well- balanced  
Serve with red meat and cheese