

CHIANTI D.O.C.G. 2018



GRAPE VARIETIES:

Minimum 85% Falanghina and up to 15% other types of white grapes such as Fiano and Greco, which are authorised for cultivation in the Provinces of Benevento

GRADE:

12% vol

TYPE OF SOIL:

Clay-limestone

COLOUR:

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

AROMA:

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

PALATE:

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

KNOW THIS WINE BETTER

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.