



# 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.

