

## VILLA MARNIA

### Chianti

Chianti DOCG is one of the most famous Italian wines in the world, which does not require any further introduction. Produced from Sangiovese grapes, Chianti is a testimonial for the Italian food and wine tradition.

**VINEYARD:** Sangiovese

**APPELLATION:** Chianti DOCG

**PRODUCTION AREA:** typical area of Chianti in Tuscany

**TRAINING SYSTEM:** spurred cordon

**SOIL:** clayey

**PLANT DENSITY AND YIELD:** 5000 plants per hectare and 2 kg of grapes per plant

**HARVEST:** around the middle of October

**VINIFICATION:** the grapes are softly destemmed and placed in stainless steel vessels, where they undergo a maceration on the skins process that lasts 10-12 days; after that, grape juice is soft pressed. The fermentation is thermocontrolled at 25° C, with frequent pumping over and delestage with the aim of extracting delicate aromas and tannins. After racking, the malolatic fermentation takes place.

**AGEING:** 3 months in tonneaux and 6 months in bottle

**ALCOHOL:** 13% vol

**CALORIES:** 91 kcal / 100 ml

**TASTING NOTES:** medium ruby color, with pronounced aromas of plum, cherry and red fruit. Excellent balance between softness and freshness, with a lively tannic texture and a persistent finish of black cherry and blueberry.

**SERVICE:** decant and serve at 16-18 °C

**FOOD PAIRING:** vegetable-based soups, grilled and roasted red meats; medium-aged cheeses such as Tuscan pecorino, risotto with mushrooms.

