



MANSALTO
TOSCANA

LA COMMENDA DOCG CHIANTI

Varietals: Sangiovese 70%, Cabernet Sauvignon 15%, Merlot 15%

Vineyards: 12 hectares in the village of Rapale with southern exposure, 5.000 vines per hectare planted in 1992.



500m



Marl



Surrounded by woods

Harvest date: End of September 2016

Vinification: Hand picked at perfect ripeness. Varieties are fermented separately in thermoregulated stainless steel tanks with a maceration period of 15-20 days. Once pressed and raked, it's blended and aged 6 months in used barrels.

Tasting notes: Red with garnet notes. Delicate aromas of fresh red fruit and small berries. Its intense structure with soft tannins make it perfect for all meal use.

Alcoholic strength: 13,5 %

Ideal serving temperature: 18-20° C.

