

/ IGT ROSSO TOSCANA CHIRONE 2018

63% Sangiovese | 30% Cabernet Sauvignon | 7% Merlot

Intense red ruby color with purple tinges. Elegant balsamic and berry aromas, with hints of tobacco and leather. Rich, full, structured, of great elegance and a savory taste. Long and persistent finish

Vineyard Borgo la Stella, Radda in Chianti

Age of vines 12 years

Soil Clayey with high limestone content

("Alberese" limestone)

Density of planting 5,000 vines/ha

Yield per plant 0.5 kg

Ageing 6 weeks malolactic fermentation in steel vat

Filtration Natural filtration (settings)

Maturation Partially in new, partially in used 500 l oak barrels

over a period of 19 months.

Then bottle-stored for 8 months.

Alcohol by vol. 14%Residual sugar content 0.5 g/lType of cork Natural cork

Serving notes Ready for drinking, open 1 hour before

consuming, do not decant

Vinification & bottling C.V.B.R. SPA Firenze in the wine cellar of Gaiole in

Chianti – Italy for Soc. Agricola Borgo la Stella,

Radda in Chianti.

Radda in Chianti

