



## / IGT ROSSO CRONOS 2015

**75% Sangiovese | 20% Cabernet Sauvignon | 5% Merlot**

*Intense ruby colour. On the nose evidence of blackberries and cherries, accompanied by a note of balsamic and spices. Elegant and well balanced with an agreeable and persistent aftertaste.*

Vineyard	Borgo la Stella, Radda in Chianti
Age of vines	9 years
Soil	Clayey with high limestone content (“Alberese” limestone)
Density of planting	5/9,000 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 24 months. Then bottle-stored for 11 months.
Alcohol by vol.	13.5 %
Residual sugar content	0.5 g/l
Type of cork	Natural cork
Serving notes	Ready for drinking, open 1 hour before consuming, do not decant
Vinification & bottling	Marchesi Mazzei S.P.A. Agricola, Castellina in Chianti – Italia for Agricola Borgo la Stella, Radda in Chianti

Radda in Chianti

Borgo la  
Stella

LES VINS

THE BORGO  
LA STELLA  
VINEYARD

L'AZIENDA AGRI-  
COLA BORGO LA  
STELLA

LE DOMAINE  
BORGO LA STELLA

CONTACT