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## Chianti Rocchetto

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2016

**Type** Red Wine

**Classification** DOCG

**Year** 2016

**Region:** Montalcino, Tuscany, Italy

**Grapes** Sangiovese 75%, Merlot 15%, Colorino 10%

**Winemaking** Harvest: the harvest takes place at full ripeness during the last week of September. With hand-picking in baskets of 20 Kg. The grapes, selected in the vineyard, are then taken to the cellar.

Vinification: after the crushing, the fermentation takes place in stainless steel vats at a controlled temperature, favoring prolonged contact with the skins with the must.

The malolactic fermentation occurs in October right after the alcoholic fermentation.

Refining for at least three months in the bottle.

**Alcohol** 13.0%

**Tasting Notes** Color: intense ruby red color with evident violet hues.

Nose: the nose is intense and fruity, reminiscent of wild berries (cherry, blueberry and blackberry).

Taste: the taste is full, harmonious and persistent.

**Food pairing** Serve with red meat, cold meats and mature cheeses.

**Serving temperature** 16-18°C