



Type: Red Wine

CHIANTI MAIANO

Name:

Chianti D.O.C.G. "MAIANO"

Vine variety:

Sangiovese 90% Canaiolo,
Trebiano, Malvasia 10%

Location:

Toscana–Montespertoli (FI)

Soil:

pleistocenico sands and
clay with sea fossils

Elevation:

230 m on Sea level Hand-picked

Wine-making process:

hand picked, gentle pressing of
the grapes.

Fermentation:

15–20 days at stable temperatu-
re in vitrified cement vats Aged
in bottle

Alcohol Content:

12,5% vol.

Nose:

intense, with violet and
cherry marmelade

Color:

intense ruby red color and
shades of garnet

Suggestions:

may be served with ragu meat
sauces, red meat, game,
stews and grilled meat.

Tuscan food such as trips, beans,
game and Ham

Taste:

balanced, good structure with
strong tannins balanced with
its acidity, tasty

To be served:

18° C

NOTES

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Area: Barberinuzzo

