



## Type: Red Wine

# GINGILLONE

**Name:** Chianti D.O.C.G. "GINGILLONE"

**Vine variety:** Sangiovese 90%,  
Malvasia Nera 10%

**Location:** Toscana–Montespertoli (FI)

**Soil:** pleistocenic sands and clay

**Elevation:** 200m on Sea level

**Wine-making process:** hand picked,  
gentle pressing of the grapes

**Fermentation:** 15–20 days at stable  
temperature in vitrified cement vats

**Aging:** in bottle

**Alcohol Content:** 13% vol.

**Color:** Intense ruby red color and  
shades of garnet

**Nose:** intense and persistent, with  
currant and plum

**Taste:** balanced, good structure with  
strong tannins balanced with its acidity,  
tasty

**Suggestions:** may be served with  
Tuscan croutons, ragu meat sauces,  
red meat, game, stews and grilled  
meat

**To be served:** 18° C



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AUTORIZZATO DAL MIPAAF  
IT BIO 006



OPERATORE CONTROLLATO  
N. B2977

## DID YOU KNOW?

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will be certified  
**"ORGANIC WINE"**

Products from chemical  
origin (fertilisers, herbi-  
cides, insecticides and  
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well as genetically modi-  
fied crops are banned in  
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**Area:** Barrucciano

**In this area  
we also produce:**

Refrain Rosè, Mio&Tuo,  
Capriccio, Ficoso, Sangiovese

