

IN NATURA



MELIORA SUNT

TENUTA DI STICCIANO

Classification : Chianti Riserva della Villa DOCG

Harvest : October

Vineyard : Quercione

Grape Varieties : 100% Sangiovese

Cultivation technique : Ram cord

Plant density : 5000 vines/ha **Production :** 6500 Kg/ha

Soil : Medium sandy loam with occasional gravel.

Yeast : wild

Vinification : fermentation on skins for 16 days in temperature controlled steel tanks, with variable plunging of cap, pumping over and délestage. This is followed by 14 months in 400 litre oak barrels and then bottle ageing in temperature controlled rooms for 4 months.

Tasting :

Deep ruby red in color, good flow the glass. With aging the color tends to garnet.

The wine is very fruity, intense and warm, with complex note of ripe red fruits and spices.

Good persistence and well balanced acidity.

Excellent with red meats, wild meat and aged cheeses.



Organic Wine