



CHIANTI D.O.C.G.

Loggia dei Sani



AREA OF ORIGIN:

Tuscany.

PEDOCLIMATIC ENVIRONMENT:

Hilly areas with altitude not exceeding 700 metres.

Soil made of arenaceous, marly limy substrata, clayey schists and sand.

GRAPE VARIETIES:

Between 75% and 100% Sangiovese. Canaiolo Nero up to 10%.

COLOUR:

Bright ruby red verging on garnet red when aged.

CHARACTERISTICS:

Chianti D.O.C.G. has a generous bouquet with a fruity, floral flavour with hints of morello cherry and violet and a dry, well balanced flavour.

GASTRONOMIC COMBINATIONS:

This wine is a suitable accompaniment to roasts, grilled meat and hearty soups.

SERVING TEMPERATURE:

To be served at a temperature of 18°-20° C.

WINE-MAKING PROCESS:

In red, with 7-8 days steeping on skins in stainless steel tanks.