

IL VOLPETTO



Chianti DOCG

Grapes: a blend of mainly Sangiovese, with a small percentage of Canaiolo.

Vineyard area: province of Florence, 200–400 meters above the sea.

Harvest: occurs between the end September and mid–October.

Vinification: the grapes are destemmed and gently crushed.

Fermentation takes place in stainless steel tanks at a controlled temperature of 25°C with macro oxygenation that lasts for 12 days.

Frequent pumping over occurs throughout fermentation in order to extract colour and achieve soft tannins, followed by malolactic fermentation. The juice is left in contact with the skins for 8–10 days.

Tasting notes: Volpetto Chianti is well structured and full bodied, lively and intense. To be served with red meats, roasts, pasta with meat sauce and cheese.

