



# CHIANTI

D.O.C.G.

**Appellation:**

Chianti DOCG

**Vintage:**

2019

**Grapes:**

Sangiovese 90%, Colorino 5%,  
Canaiolo 5%.

**Area:**

San Gimignano - Siena

**Vinification:**

The stems are separated from the grapes, which are softly pressed in cylinders under pressure gently breaking their skins and releasing the juice. The juice is left to macerate on the skins for about a week in temperature controlled stainless steel vinifiers at a temperature of about 82-36°F. After the alcoholic fermentation is over, the wine undergoes also the malolactic fermentation, a process that lowers total acidity and makes wines seem rounder and fuller in flavor.

**Alcohol level:** 13,5%

## TASTING NOTES

Ruby red colour. Fruity nose, cherry driven, fresh palate of light cherry fruit, soft, smooth and well balanced with gentle tannins. Serve it at 18°C with pasta dishes, pizza, chicken roast.

MARZOCCHI

VINI TOSCANI