

CHIANTI D.O.C.G. *San Pancrazio*

Area of production:

San Casciano V.P. - San Pancrazio

Grapes:

Sangiovese (100%)

Exposure and height of vines:

South, South-East, at 350 mt asl

Average age of vines:

15 years

Harvest:

End of September, first 10 days of October

Wine making:

In stainless steel

Ageing:

10 months in stainless steel

Refinement in bottle:

2 months in bottle before sale

Colour:

Purple, clear, consistent

Perfume:

Intense, quite complex, fine, winy, herbaceous with hints of violets

Flavour:

The palate is soft, quite balanced, intense, persistent, fine

Contents:

Alc. 12,5% by Vol.

Serving information:

16° C - 18° C

Dining accompaniment:

It pleasantly accompanies meats, first courses very succulent, red meat, fish soup

Longevity:

3-4 years



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