



San Pancrazio

MASTI

dal 1978

Chianti Colli Fiorentini Docg VILLAMASTI

Area of production:

Florentin hills

Grapes:

Sangiovese (85%), Colorino (10%) e Malvasia nera (5%)

Exposure and height of vines:

South/Easth, 250 mt a.s.l.

Average age of vines:

15 years

Harvest:

First 10 days of October

Wine making:

In glass concrete vats, maceration 18-20 days
in contact with skins

Ageing:

10 months in glass concrete vats

Refinement in bottle:

4 months before sale

Colour:

Deep ruby red

Perfume:

Fruity and floral, with vinous notes of youth

Flavour:

Fresh, full, easily drinkable, fine and elegant tannins.

Contents:

Alcohol 13% by Vol.

Serving information:

18° C

Dining accompaniment:

Cold cuts, pasta with meat sauce and / or mushrooms

Longevity:

2-4 years



TOSCANA
San Casciano V.P. (Firenze)
Area of production
Chianti Docg



750 ml