



CHIANTI LOGGIA DEL CONTE DOCG

AREA OF ORIGIN:
Tuscany - Chianti.

PEDOCLIMATIC ENVIRONMENT:
Hilly areas with max. elevations of 700 metres and soil made of arenaceous, marly limy substrata, clayey schists and sand.

GRAPE VARIETIES:
85% minimum Sangiovese - Canaiolo.

COLOUR:
Intense, bright ruby red with purplish reflections which turn into garnet red when aged in bottle.

CHARACTERISTICS:
Intense and complex fragrance and an aroma of red berries and morello cherry as well as hints of vanilla, cloves, pineapple and oak. A rich, velvety, smooth and altogether well-balanced flavour.

GASTRONOMIC COMBINATIONS:
This wine is a suitable accompaniment to mushrooms, pasta, game, roasts, barbecued meat and mature cheeses.

SERVING TEMPERATURE:
Serve at a temperature of 20°-22° C.

WINEMAKING:
In red, with 10-12 days steeping on skins in stainless steel tanks. Following the alcoholic and the maleolactic fermentation, the wine is left to improve for 3 months in oak casks.

BOTTLE:
Bordeaux 750 ml

CAPSULE:
Black P.V.C.