



# SORELLI



## APPELATION

Chianti Classico DOCG

## BLEND

Sangiovese 90% Canaiolo 5%, Colorino 5%

## VINEYARDS

Italia – Regione Toscana – Provincia di Firenze.

Pliocene origin, clayish

## VINIFICATION AND REFINING PROCESS

Fermentation in red, with maceration on the skins for about 15 days at a controlled temperature. Maturation: at least 1 year steel vats, 9 months in large barrels and 2 months in the bottle.

## TASTING NOTES

Colour: Bright Ruby red, tending to garnet

Aroma: Strongly winey, violet traces and marked character of refinement with ageing.

Taste: harmonic, dry, savoury and slightly tannic

## ALCHOOL

12,5%

