

IL VOLPETTO



Chianti Riserva DOCG

Grapes: hand selection of the best Sangiovese grapes.

100 % Sangiovese.

Vineyard area: province of Florence, 200–400 metres above the sea.

Harvest: occurs between the end September and mid October.

Vinification: the grapes are destemmed and gently crushed. Fermentation takes place in concrete vats at a controlled temperature of about 22°C with macro oxygenation that lasts for 12 days. Frequent delestages and pumping over occurs throughout fermentation in order to extract colour and achieve soft tannins, followed by malolactic fermentation. The juice is left in contact with the skins for 8 –10 days. The wine is then aged for 12 months in Slavonian oak barrels of 20 to 50HL.

Tasting notes: Il Volpetto Chianti Riserva has a highly concentrated bouquet. Well structured and full-bodied, the tannins are well-integrated giving a smooth, yet complex wine with a deep intensity of fruit and a powerful, long finish.

Ideal with game and mature cheeses.

