



S T O M E N N A N O

CHIANTI CLASSICO D.O.C.G.



- **Type of wine:** structured red wine aged in barrique
- **Grape varieties:** Sangiovese Canaiolo
- **Soil type:** loose and not very deep, with a subsoil rich in grey clay and tufaceous rock. Rock bed not very deep
- **Vineyard:** double spurred cordon. Planting density 5000 vines/hectare with average yield of about 70 tons/hectare.
- **Harvest:** second half of September for the Canaiolo, end of September for the Sangiovese
- **Vinification:** crushing and destemming, injection of selected yeasts and fermentation with maceration of 18 days; daily programmed pumping over; delestage
- **Aging:** 12 months in French oak barriques of varying passages; malolactic fermentation in barrique at 22°C
- **Bottle aging:** 6 months in bottle
- **Colour:** deep and intense ruby red with purple nuances.
- **Bouquet:** fruity and fragrant, with notes of jam and sweet spices (liquorice); very long-lasting.
- **Flavour:** pleasant structure with good, acidic freshness and soft, mature, refined tannins. Elegant finish with particularly enveloping closing note.
- **Alcohol by volume:** 13.0%
- **Food affinities:** typical Tuscan dishes, cold cuts and charcuterie; ideal with Chianina beef and barbecued meats
- **Serving:** in a large-bowled stem glass at 18°C (64°F)
- **Format:** 750 ml