



STOMENNANO
CHIANTI CLASSICO
D.O.C.G.

Type of wine: structured red wine aged in barrique.

Region of origin: Tuscany.

Grape varietals: Sangiovese and Colorino.

Soil type: loose and not very deep, with a subsoil rich in grey clay and tufaceous rock. Rock bed not very deep.

Harvest: second half of September for the Colorino, beginning of October 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

Bottle aging: 12 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 freshness and soft, mature, refined tannins. Finish is elegant with a very enveloping final note.

Aging potential: if properly stored, it has long aging potential.

Food affinities: typical Tuscan dishes, cured meats and charcuterie; ideal with Chianina beef and barbecued meats.

Serving: in a large stem glass at 18°C (64°F).

Format: ml 750, 1500.