STOMENNANO

CHIANTI D.O.C.G.

2022

Type of wine: medium-bodied red.

Region of origin: Tuscany.

Grape varietals: Sangiovese with Colorino.

Vineyard: single and double spurred cordon pruning. Average planting density 4,500 plants/hectare with average production of 7 tonnes/hectare.

Soil type: deep and clayey, rich in pebbles and quite firm.

Harvest: by hand towards the end of September.

Vinification: in stainless steel at controlled temperature with a long maceration on the skins. After malolactic fermentation in vats the wine is prepared for bottling.

Colour: deep ruby red with purple nuances.

Bouquet: complex and harmonious with a lovely spicy note and a hint of fragrant red fruits on the finish.

Flavour: velvety and with good body, it reveals dense and austere tannins; finish is enveloping.

Alcohol by volume: 13,50%

Food affinities: pasta and rice dishes with meat sauces, baked pasted dishes, grilled red meats, typical Tuscan cuisine, cured meats and charcuterie.

Serving: in a medium-sized stem glass at 16-18°C (61-64°F), it doesn't require opening in advance.

Format: ml 750.

Bottles produced: 24,000.