

## Celliere - Chianti Colli Senesi

**Appellation:** Chianti Colli Senesi DOCG

**Grape variety:** 100% Sangiovese

**Production area:** Siena hills

**Altitude:** 350-450 m.a.s.l.

**Age of the vineyard:** 10 - 40 years

**Training system:** Double Guyot

**Exposure:** North-South

**Soil:** Clay and Scheletro

**Yield:** 60 q/Ha

**Harvest:** Last weeks of September

**Vinification:** Carbonic pre-maceration at 50-54°F for 3 days. Fermented with selected yeasts in stainless steel vats with maceration on skins for approx. 25 days.

**Maturation:** Maturation in steel vats for 2 months. Then remains for 6-8 months in barriques and then 30 days in steel tanks before being bottled.

### Tasting Notes

**Color:** Bright red with violet reflections

**Bouquet:** Deep and complex with notes of red ripe fruit and spice

**Palate:** Full, soft, and smooth. Round and balanced with a persistent finish

**Serving suggestions:** Excellent with game and red meat dishes

