

MALENCHINI



# CHIANTI

## COLLI FIORENTINI



**Production area**  
Antella – Florence

**Vineyard extension**  
17,5 hectares

Certified organic estate

**Soil composition**  
Medium Mixture, tends to clay

**Grape variety**  
90% Sangiovese, 10% Canaiolo

**Plant density**  
5.000/6.500 plants/ha

**Altitude**  
200-300 metres above sea level

**Vinification**  
Chianti Colli Fiorentini is a blend of 90% Sangiovese and 10% Canaiolo grapes. The fermentation takes place in stainless steel tanks at a temperature between 28°C and 30°C. The fermentation and break-up of the grape skin lasts for about 16 days.

**Aging**  
A 6 month aging in 20 hl new oak barrels is followed by a 3 month bottle aging period.

### Organoleptic analysis

**Colour**  
Intense ruby red with evident purple reflections.

**Perfume**  
Intense, ample and persistent. Very evident fruity aromas (cherry).

**Taste**  
Full bodied and well structured. Balanced, fresh and with a good persistence.