

MALENCHINI



CHIANTI

COLLI FIORENTINI

D.O.C.G. RISERVA



Production area
Antella – Florence

Vineyard extension
17,5 hectares

Certified organic estate

Soil composition
Medium Mixture, tends to clay

Grape variety
100% Sangiovese

Plant density
Old vineyard 2.500 plants/ha
New vineyard 5.000/6.500 plants/ha

Altitude
200-300 metres above sea level

Vinification
The fermentation takes place in stainless steel tanks at a temperature between 28°C and 30°C. The fermentation and break-up process lasts for about 10 days.

Aging
In 20 hl oak barrels

Organoleptic analysis

Colour
Deep and intense red color

Perfume
Scents of spices and tobacco

Taste
Very well structured, balanced and sapid