

MALENCHINI



CHIANTI D.O.C.G.



Production area

Chianti D.O.C.G. Antella - Florence

Vineyard extension

17,5 hectares

Certified organic estate

Soil composition

Medium Mixture, tends to clay

Grape variety

95 % Sangiovese and 5% Merlot

Plant density

5000 e 6500 plants/ha

Altitude

200-300 metres above sea level

Vinification

Chianti is a blend of 95 % Sangiovese and 5% Merlot grapes. The grapes are produced in new vines. The fermentation takes place in temperature controlled stainless steel tanks at 28°C. The fermentation and the break-up of the grape skin lasts for about 12 days.

Organoleptic analysis

Colour

Intense ruby red with an evident purple reflection.

Perfume

Intense and refreshing. Evident and floreal.

Taste

Well structured and balanced. Sapid, fresh and with a good persistence.