

# Principe del sole

## CHIANTI

**ORIGIN:** ESTATE- GROWN- CHIANTI D.O.C.G.

**VINTAGE:** 2018

**VARIETIES:** 90% SANGIOVESE, 10% CANAILOLO

**VINIFICATION AND AGING:** The history of this wine was born above all in the vineyard, where altitude, exposure and slope contribute to the elegance and expressiveness of the grapes. Once harvested by hand and carefully selected, they are fermented in stainless steel tanks at a controlled temperature. Frequently breaking up the cap allows for a perfect polyphenolic extraction able to determine the typical colour and structure of a Chianti.

The period of maturation in wood certainly contributes to the structural intensity of this wine, further aged in the bottle for a period. At the end of this period, Principe del sole chianti is ready to make its début on the scene. The finish is long and harmonious.

**ALCOHOL:** 13,5 % VOL.

**TASTE:** Principe del sole chianti immediately presents a brilliant ruby red colour with violet reflections. Its bouquet is complex and intense. Floral scents, ranging from sweet violet to dog-rose immediately pervade the nose; fruity notes soon make their entrance, recalling blackcurrant and blueberry. Over time, the emphasis shifts to tertiary notes evoking nutmeg and black pepper, as well as cocoa powder. A balsamic sensation gives infinite elegance to the wine. It surprises in the mouth with its freshness, persistence and length. The tannic texture is dense, as is appropriate for Sangiovese from the most suitable soils. It closes with hints of noble tobacco and leather. The finish is long and harmonious.

