

Principe del sole

CHIANTI RISERVA

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

VINTAGE: 2015

VARIETIES: 90% SANGIOVESE, 10% CANAIOLO

VINIFICATION AND AGING: The Sangiovese and Canaiolo grapes are carefully harvested by hand followed by a further selection process that takes place in the cellar. Fermentation takes place in stainless steel vats at a controlled temperature with maceration on the skins and gentle pressing, allowing for excellent polyphenolic extraction. The wine then ages in new French oak barrels for around 36 months. Only after further ageing in the bottle Principe del sole chianti riserva is ready to be placed on the market.

ALCOHOL: 13.5 % VOL.

TASTE: A wine that expresses all the bold character of a Sangiovese cultivated on drained soils. Its rich yet clear ruby-red colour, with garnet nuances, conveys its body immediately, which is reinforced by its complex bouquet. On the nose, the predominant scents of fruit, such as black currant and blueberry, and of spicy notes of black pepper give way to tertiary toasted notes of coffee bean and tobacco. On the palate, the wine's richness and depth stand out, perfectly harmonised by the elegance characteristic of a Sangiovese grown at these altitudes. The soft, round tannins are perfectly integrated. The finish is long and persistent, with tertiary notes returning once again.

