



## Chianti Rocchetto

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2022

**Vineyards** 4 hectares in Larciano area (North of Florence).

**Vine Training system** Spur pruned cordon for old vines and guyot for the newest parts.

**Sustainability** Vineyard cultivated following the organic agriculture principles. Sexual confusion traps to prevent the spreading of the vine moth, use of organic humus, sowing and green manure to improve the soil quality.

**Appellation** DOCG

**Vintage** 2022

**Grapes** Sangiovese 75%, Merlot 15%, Canaiolo 10%

**Harvest** Hand picked during late September.

**Wine making** Fermented and macerated in stainless steel tanks at controlled temperature. Malolactic transformation takes place in October right after the alcoholic fermentation.

**Wine aging** Minimum 4 months in bottle.

**Alcohol** 13%

**Color** Deep Ruby Red with purple reflections.

**Tasting Notes** On the nose fruity and intense, with clear notes of wild berry( blueberry, blackberry) and dark cherry. On the mouth elegant soft well balanced with a velvety tannin hint of freshness.

**Food pairings** Beef, cold cuts, medium seasoned cheeses, pasta with meat based sauces.

**Service Temperature** 16°C - 18°C