



Vino ELI.D

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Type: Red Wine

Chianti colli Fiorentini

Name: Chianti Colli Fiorentini D.O.C.G.
Vine variety: Sangiovese 90% Cabernet 10%
Company: Tenuta Maiano- Montespertoli (FI)
Origin: Tuscany – Italy
Growing area: Montespertoli (FI)

VINEYARD

Soil: alberese, with gravels
Elevation: 250 m on Sea level
Grapes: Sangiovese, Cabernet
Harvest: hand picked, gentle pressing of the grapes
Hectare Yield: 70 q. Grape

VINIFICATION

Wine-making process: 15–20 days at stable temperature in vitrified cement vats and then is Aged in bottle
Aging: 3-4 months in the bottle
Alcohol: 14 % vol.
Sugar: g/l

TASTING NOTES

Colour: intense ruby red color and shades of garnet
Bouquet: intense with slight grassy note, typical of Cabernet
Palate: balanced, round, spicy and tasty with good structure and tannins
Glass: Glass of medium opening
Service temperature: 18 °C open bottle at moment of serving
Food pairing: may be served with ragu meat sauces, red meat, game, stews and grilled meat. Tuscan food such as trips, beans, game and Ham



AREA: Noce

In this area the Tenuta Maiano also produce:

Refrain Brut, Citrullo, Aggeggio, Sangiovese

