FATTORIA LE BONILLE



FERRO TAGLIENTE

Chianti Classico DOCG

Vintage:
2023 – Hand-harvested during the last week of September in the Montefioralle vineyards, at an elevation of 320 meters

Grape varieties:
95% Sangiovese, 5% Teroldego

Alcohol:
13,5%

Vinification:
Fermentation in concrete tanks with indigenous yeasts, followed by extended maceration on the skins. Spontaneous malolactic fermentation and 12 months of aging in concrete tanks to enhance the wine's authenticity, freshness, and varietal elegance.

Tasting notes:
Intense and luminous ruby red. Refined floral aromas intertwine with fragrant notes of red fruits. On the palate, it is well-structured and harmonious, with elegant tannins, vibrant freshness, and a long finish featuring lingering fruity and floral nuances.

Food pairing:
Florentine steak, beef tenderloin, and traditional Tuscan dishes.

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