FATTORIA LE BONILLE



FERRO TAGLIENTE

Chianti Classico DOCG

Vintage:
2022

Grape varieties:
90% Sangiovese, 5% Teroldego, 5% Malvasia Nera

Alcohol:
13,5%

Vinification:
The grapes come from vineyards located at approximately 320 meters above sea level on the limestone-clay soils rich in alberese and galestro of Montefioralle. Harvesting is done by hand during the last week of September. Spontaneous fermentation with indigenous yeasts takes place in temperature-controlled concrete vats for about 10 days, followed by a post-fermentation maceration on the skins for about 15 days. After spontaneous malolactic fermentation in stainless steel, the wine is blended and aged for approximately 24 months in the same material before bottling.

Tasting notes:
Bright ruby red.
On the nose, elegant floral notes accompanied by hints of graphite and forest floor.
On the palate it is warm and harmonious, with velvety tannins and a long, persistent finish.

Food pairing:
Perfect with traditional Tuscan dishes, roasted meats, and grilled meats.

fattorialebonille.it