

LEONARDO DA VINCI

CHIANTI

Leonardo da Vinci SpA is a reality that represents a union of Italian wineries specializing in the distribution and marketing of wines nationally and internationally. Our mission is to enhance the history and the excellence of the wines of each territory to arrive at a careful selection of products, each one an expression of its place of origin.



TECHNICAL INFORMATION

APPELLATION
Chianti Docg

PRODUCTION AREA
Vineyards of Vinci and neighboring municipalities

 85% SANGIOVESE
10% MERLOT
5% OTHER RED GRAPES

TASTING NOTES

-  Deep purple red color
-  Fruity notes of cherry, and followed by light spicy hints, in particular of black pepper
-  Pleasant, intense, and lengthy, with a good taste-olfactory structure. Decidedly fine
-  Appetizers of meats and cheeses, pasta with light meat sauces, main courses of white meat, pizza
-  16-18°C

VINIFICATION

Maceration on the skins for about 8 days.
Fermentation at a controlled temperature of 28-29°C

AGING

Aging until March in thermo-conditioned tanks

HARVEST PERIOD

Between 20th September and 10th October

AVERAGE ALTITUDE OF VINEYARDS

From 40 to 130 m asl

EXPOSURE

Various, with prevalence in the South

SOIL TYPOLOGY

Alluvial deposits of the Pliocene Epoch, rich in shells

VINE TRAINING

Mainly Guyot, but also spurred cordon and, for the older vineyards, Tuscan 'archetto'