

VERGINE DELLE ROCCE

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

The hilly areas of Vinci, Cerreto Guidi and neighboring municipalities



85% SANGIOVESE
10% MERLOT
5% OTHER RED GRAPES

TASTING NOTES



Clear, purple red color



Spicy and fruity hints of black pepper, cherry, fresh red fruit



On the palate it is fragrant and full-bodied supported by soft tannins. It is balanced and intense with excellent persistence and a fruity aftertaste



Appetizers with meat sauces, semi-mature cheeses, grilled meats



18°C

VINIFICATION

The grapes were pressed softly and left to ferment in stainless steel containers at a controlled temperature of 28°C for 10 days

AGING

Steel

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 from the Pliocene Epoch, rich in shells

VINE TRAINING

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