



SANGERVASIO

NATURA DEL VINO

Chianti D.O.C.G.



Production Notes

Denomination

Chianti D.O.C.G.

Grape varieties

Sangiovese 100%

Vineyards

New generation vineyards,
with 6.000/10.000 plants per hectare and yields of 1-1,5 Kg. per
plant.

Harvest

By hand, within the Third decade of September.

Wine making

Fermentation with natural yeasts in concrete tanks,
at controlled temperature.

Aging

6 months in concrete tanks and at least 4 months of bottle aging
at controlled temperature.

Tasting Notes

History

Chianti Docg was born from a new idea of our “terroir” brought
an organic viticulture. It's the typical Tuscan wine.

Style

Traditional but youthful.

How to describe it

Medium structure. Bright ruby red, with floral aromas of violet
and wild berries. With an inviting mineral taste.

Food pairing

Ideal for a daily consumption, good to be paired with cured meat,
ham, cheese or meat ragout pasta. It reflects the peculiarities of
the soil of San Gervasio and the tradition of Tuscany.

Awards

James Suckling - 88 points

Gambero Rosso 2017 - UN BICCHIERE

I Vini di Veronelli 2017 - 87/100

Service tips

18-20°C. in Bordeaux style tasting glasses.

Organic Certification

Organismo di controllo: Bioagricert

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Usa - US BAC 091793 T 000004

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