



Malenchini

## CHIANTI D.O.C.G. 2021



Certified organic wine



**Blend:** 95% Sangiovese, 5% Merlot

**Classification:** D.O.C.G.

**Production area:** Antella - Florence (Tuscany)

**Soil composition:** medium mixture, tends to clay

**Plant density:** 5.000 e 6.500 plants/ha

**Altitude:** 200-300 metres above sea level

**Harvest period:** Merlot September 9-12; Sangiovese September 21-30

### Vinification process

Our Chianti is produced mainly from Sangiovese grapes from our youngest vineyards and enriched by a round touch of Merlot. Fermentation takes place in stainless steel tanks at a controlled temperature of 28°. The maceration on the skins lasts for about 10 days. During this period, three pump-overs per day are carried out in the first phase of fermentation, and then gradually reduced.

### Tasting notes

**Colour:** In the glass, it has a brilliant ruby red colour with purple tones.

**Nose:** On the nose, it releases fresh aromas of pomegranate and raspberry, cherry and violet, typical of Sangiovese.

**Taste:** Medium bodied structure, with good sapidity and freshness that make it lively on the palate. The sip is animated by pleasant balsamic hints.

**Pairings:** It is the ideal companion for traditional Tuscan cold cuts and cheese appetizers, but also pasta and white meat.

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