



Malenchini

## CHIANTI COLLI FIORENTINI D.O.C.G.



Certified organic wine



**Blend:** 90% Sangiovese, 10% Canaiolo

**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 time:** Sangiovese Sept. 15-30; Canaiolo Sept. 15-20

### Vinification process

Chianti Colli Fiorentini is the most representative and traditional wine of the estate and its terroir, starting with the vines that make up the blend, Sangiovese and Canaiolo, native Tuscan grapes par excellence. Fermentation takes place in steel tanks at a controlled temperature of approximately 28°. The fermentation and break-up of the grape skins last for about 13 days. Ageing takes place in oak barrels of 20 hectoliters for about 6 months, followed by ageing in the bottle for about 3 months.

### Tasting notes

**Colour:** intense ruby red with evident purple reflections.

**Nose:** Intense and fruity aromas, in which the notes of black cherry and ripe cherry stand out, accompanied by slightly spicy hints due to the ageing in wood.

**Taste:** Wine of great structure and persistence, full and rich body with well-balanced tannins and an acid note that keeps it lively up at the last sip.

**Pairings:** Meat, game, cheese.

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