



Malenchini

CHIANTI D.O.C.G.



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.

Follow us on our accounts

[@malenchiniwinery](#) / [#malenchiniwines](#)

