



DA VINCI CHIANTI

Denominazione di Origine Controllata e Garantita

Area of production: The hilly zones in Vinci, Cerreto Guidi and surrounding areas

Grapes: 85% Sangiovese, 10% Merlot, 5% other red grapes

Vinification and maturation: The grapes are gently crushed and fermented in stainless steel tanks. Temperature is always controlled at 28°C together with frequent daily pump-overs. Fermentation lasts approximately 10 days

Tasting notes: Purple red and clear in colour. The dominant bouquet is of cherry and fresh red fruits mingled by peppery notes. On the palate the wine is well balanced, ripe and lively with soft and round tannins lingering through the finish



[Wine tasting video](#)

Leone da Vinci

CANTINE LEONARDO DA VINCI