



DA VINCI.

DA VINCI CHIANTI CLASSICO

Denominazione di Origine Controllata e Garantita

Area of production: The hilly zone between Florence and Siena

Grapes: Sangiovese 90%, Merlot 10%

Vinification and maturation: Maceration on the lees and fermentation lasts approximately 10-12 days, together with frequent and gentle pumping over. The juice was fermented at a controlled temperature of 28-29 ° C in order to improve the quality of the colour and of the tannins. New Allier and Cher barrels were used for a part of the wine, and old barrels for the remaining part

Tasting notes: Deep purple red and clear in colour. Fruity and flowery aromas of cherry and violet. On the palate it is full-bodied, ripe and well balanced

Leonardo da Vinci

CANTINE LEONARDO DA VINCI