



LEONARDO CHIANTI

Denominazione di Origine Controllata e Garantita

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

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

Vinification and maturation: Maceration on the skins takes place during fermentation and lasts approximately 8 days. Fermentation takes place at a controlled temperature of 28-29°C. Frequent pumping over and delastages are made to ensure an intense and persistent fruit aroma. The wine is stored until March in thermo-conditioned tanks

Tasting notes: Purple-red in colour, and intense. On the nose it is persistent, characterized by perfumes of cherries mingled with gentle spicy notes, especially black pepper. Agreeable and long on the palate, it shows a good structure and an evident finesse



[Wine tasting video](#)

cantine leonardo da Vinci

CANTINE LEONARDO DA VINCI