



LEONARDO CHIANTI BIO

Denominazione di Origine Controllata e Garantita

Area of production: Chianti area. Relying on our tradition of high-quality Chianti producers, Cantine Leonardo da Vinci has selected vineyards of organic grapes.

Grapes: Sangiovese 90%, Merlot 10 %.

Vinification and maturation: Organic grapes were harvested at their best ripeness. Maceration on the skins takes place during fermentation and lasts approximately 8 days. Fermentation takes place at a controlled temperature of 26-28°C. The wine is stored until March in thermo-conditioned tanks.

Tasting notes: Intense purple-red in colour. On the nose it is characterized by perfumes of cherries, peaches flowers and other fruit flowers. In the mouth it is fresh and mineral with a good soft well balanced finish.

cantine leonardo da vinci

CANTINE LEONARDO DA VINCI