

VILLA SIENA

Lignum

CHIANTI

CLASSIFICATION: Docg

COUNTRY OF PRODUCTION: Italy

GRAPE VARIETY: 100% Chianti

ALCOHOL: 13% Vol.

VINIFICATION

FERMENTATION: Destemming and maceration at temperature controlled (27 ° C) followed by 12 days of permanence on the skins. After racking it comes the fermentation is carried out completely malolactic in steel tank

AGING: Aging in barrique for about 8 months

TASTING NOTES

COLOR: Intense Ruby Red

BOUQUET: Hints of aromatic herbs and fruit to mature

TASTE: Dry, warm, quite fresh, quite tannic, quite savory, intense and persistent

PAIRING: Cold cuts, cheeses, red meats and game



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