

Florentia

CHIANTI DOCG

ORIGIN: ESTATE- GROWN CHIANTI D.O.C.G

VINTAGE: 2019

VARIETIES: 100% SANGIOVESE

VINIFICATIONS AND AGING: The Sangiovese grapes were selected by hand, between the end of September (Merlot) and the beginning of October (Sangiovese). Alcoholic fermentation took place spontaneously in stainless steel vats at a controlled temperature, with light pumping over, especially in the early days. Malolactic fermentation took place in new French oak barrels, where the wine then remained to mature for the next 16 months. It was aged for a further 6 months in the bottle, before releasing on the market

ALCOHOL: 13,5 % VOL.

TASTE: Florentia chianti is extremely elegant and balanced. It features a particularly intense and brilliant ruby red colour. Its complex bouquet is a succession of harmonious sensations that evolve over time. It starts off fruity, as blackberry, blueberry and plum combine with more Mediterranean sensations and delicate spicy notes. Time brings to light toasted aromas of coffee bean, cocoa powder and hazelnut. The tannic texture is highly elegant, soft and velvety, carried by a lovely freshness. The finish is surprisingly long and harmonious, ending with a clear fruity after-taste.

