

# MAGGIANO

## CHIANTI DOCG



TENUTA DI  
STICCIANO



**Denomination:** Chianti DOCG

**Vineyard location:** Maggiano, Casa la Fornace ,  
Casanova 300 mt asl

**Grapes:** 95% Sangiovese, 5% Canaiolo nero

**Soil:** of sea origin, it is a medium texture soil  
with good part of clay and presence of fossils.

**Density:** 5000 plants/ha

**Produxction:** 7000 kg/ha

**Harvest:** manual in small boxes on the second  
and third decade of Sempتمبر.

**Vinification:** spontaneous fermentation at  
controlled temperature. 10 day of skin contact.  
Malolactic fermentation.

**Ageing:** in inox steel tank for 1 year and at least  
2 months in bottle.

**Organoleptic description:** with a lively ruby red  
colour, it show nice red fruit and violet notes  
at the nose and a good freshness on the palate  
which makes it pleasant. The great tannins of  
the Sangiovese are mixed with the softness  
of the Canaiolo that makes it velvet like and  
well balanced. Ideal with pasta with meat or  
mushroom sauce. To be served at 16-18 °C.

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# VILLA DI STICCIANO CHIANTI RISERVA DOCG



**Denomination:** Chianti Riserva DOCG

**Vineyard location:** vineyard Quercione located at 300 mt a.s.l.

**Grapes:** Sangiovese 100%

**Soil:** of sea origin, medium texture soil, with a good part of clay and presence of fossils.

**Density:** 5000 plants/ha

**Produxction:** 6000 kg/ha

**Harvest:** manual in the second part of September.

**Vinification:** spontaneous fermentation, at controlled temperature. About 20 days of skin contact. Malolactic fermentation carried out

**Ageing:** in French oak used tonneaux for about 16 months and then 4 months in bottle.

**Organoleptic description:** with a lively red ruby colour, at the nose it shows beautiful violet notes and some sweet spices. Pleasant on the palate, with a nice freshness and a soft tannin, it has a good body and is very well balanced.

It matches well with pasta with ragù sauce and seasoned cheeses for example a Pecorino Toscano.

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