



EVERY BOTTLE



TELLS A STORY

## ANTICO COLLE CHIANTI COLLI SENESI



### TECHNICAL INFORMATION

<b>Country</b>	Italy
<b>Region</b>	Toscana
<b>Sub-Region</b>	Chianti
<b>Producer</b>	Antico Colle
<b>Vintage</b>	2017
<b>Composition</b>	80% PRUGNOLO GENTILE (CLONE OF SANGIOVESE), 10% MERLOT, 10% CABERNET SAUVIGNON
<b>Certifications</b>	Environmentally Friendly

#### WINEMAKER NOTES

The "Antico Colle" Chianti Colli Senesi is made with a mixture of Sangiovese, Merlot, and Cabernet Sauvignon grapes.

#### TASTING NOTES

The color of this wine is an intense and deep ruby red with a scent of part fresh and part dried fruit. It has a fruity, excellent structure with a soft and balanced aroma.

#### PAIRING SUGGESTIONS

This wine should be served at a temperature of 16-18° C, and is accompanied well by first courses, roasts, cold meats and cheese.

#### VINEYARD

- **Altitude:** 300-400 m above sea level
- **Exposition:** Various
- **Soil:** Medium consistency layered, sandy, tuffaceous and clayey
- **Plant Density:** 4,500 plants per hectare

#### VINIFICATION

The harvest normally takes place at the end of September. The alcoholic fermentation takes place in stainless steel vats at



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a controlled temperature (no higher than 30 degrees C), the grapes are crushed and the must re-passed over the grape dregs. The fermentation and maceration process takes between 14-16 days. Following on from the maceration of the grape skins the wine is drawn off from the vats with a light pressing of the remaining seeds and skins.

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