



FATTORIA dei BARBI

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Chianti DOCG



**CHIANTI DOCG.** The Colombini Family since last century has produced Chianti, one of the most celebrated Italian red wine.

**GRAPE:** Sangiovese 90% - Canaiolo 7% - various red varieties 3%, recommended and authorized by the local administrative authorities.

**VINIFICATION:** traditionally made with a medium term alcoholic maceration, immediately followed by the malolactic one. **AGEING:** stainless steel vats.

**SENSORY ANALYSIS:** *Colour:* brilliant ruby red. *Bouquet:* very fruity and lively bouquet. *Taste:* the taste is vinous with a good balance between tannins and acidity. Delightful aftertaste. **PAIRING:** panzanella, Tuscan crostini, lard, sheep cheese, lentils soup, beans, chicken, tripe, roasted piglet, hare, T-bone steak, casserole meats. **SERVING TEMPERATURE:** 18°C.

**CAPACITY OF AGEING:** 3-5 years.

**BOTTLE CONSERVATION:** keep them horizontal, in a dark place, at a temperature of 12-14°C.

**BOTTLE SIZE:** Bordeaux style 0.75 lt.