



Chianti D.O.C.G.



PIANTA FERRO

Grape variety

100% Sangiovese

Origin

Tuscany region

Winemaking

in order to obtain the Chianti Piantaferro the traditional method has been chosen as vinification technique of the Sangiovese grapes, consisting of a maceration and fermentation process at a controlled temperature of 24-26° C, daily pumpings over a period of 4 to 6 days depending on the vintage, followed by two long replacements for the following 3-4 day, continued by grape draining and pressing. Once concluded the phases of alcoholic and then malo-lactic fermentation autumnal decanting rites can be performed.

Storage and ageing

should be stored in a dry dark place at a temperature of 10-14°C. The structure and the alcoholic content of this wine, linked to the elegance of the wood, can provide for a 4 to 5 years aging.

Colour

deep ruby by aging, Chianti Piantaferro reaches an interesting granite profile, very consistent and deep.

Bouquet

intriguing red fruit and cherry hints, followed by elegant sensations of tea and spices, especially black pepper. The perfume can be defined as warm, complex and elegant.

Flavour

great start followed by a tannic acid sensation, ending with a pleasant saltiness that leaves the mouth dry; great persistence and excellent aging potential.

Alcohol content 13% vol.

Optimal serving temperature 18-20° C

Gastronomic matches

Chianti D.O.C.G. Piantaferro combines well with second dishes of grilled red meats and game.