

VILLA MARNIA

CHIANTI

DENOMINAZIONE DI ORIGINE
CONTROLLATA E GARANTITA



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GRAPES:

Sangiovese

VINEYARD AREA:

Selected vineyards in the Chianti Docg area in the province of Florence, central Italy.

HARVEST:

The grapes are carefully picked by hand in mid October.

The vines are an average of 15-years-old and they are trained using the typical Guyot method.

VINIFICATION:

After de-stemming, the grapes are crushed and placed in stainless steel tanks.

Fermentation takes place at a controlled temperature of 25-26°C for 10-12 days.

Frequent remontage and delestage are carried out in the early stages of fermentation in order to achieve soft extraction of aromas and gentle tannins. After racking, malolactic fermentation is induced.

ALCOHOL: 13%

WINEMAKER'S NOTES:

The wine has a lovely ruby-red color with a bouquet reminiscent of cherries, wild berries and prunes.

On the palate it is medium bodied, soft and smooth and bursting with deliciously gentle tannins.