podere Fornace 1ª

harmonia

CHIANTI D.O.C.G. RISERVA 2015 biodynamic

Vineyard: located in Italy- Cerreto Guidi (FI) -Tuscany – on a hill at a high of 150meter over sea level with prevalent clay soil, with a high number of niches and seashells.

Grape variety: Sangiovese, Canaiolo nero

Winemaking technique: manual grape harvesting: bunches of grape are picked by hand and selected very carefully. Fermentation and refining in small vats of cement.

Alcohol content: 14,5 % vol

Sensory profile

It is a fine wine, clean, elegant without contrasts: although still young, you acknowledges an obvious bond with its origins and its terroir, which will be able to improve over the time. It shows a great capacity for management of phenolic maturation of grapes, tannins proved to be very impressive, able to affect the taste in a very widespread.
Bright ruby red tones. In nose a major fruity concentration, with red fruit jam and strawberries in particular evidence, combined with light floral notes with a vinous background. The amplitude of the scent anticipates the intensity of taste. The taste is very harmonious, soft and at the same time with noticeable tannins, but bearing a great grace. It is a wine with body, warm that does not offend the palate and invites to appreciate especially the balance between its various components such as alcohol, tannins and acids. It leaves a memory of elegant structure in which every step all is well proportioned and characterized by great personality. It closes with an excellent persistence, especially when served into decanter, because *harmonia* is a wine that needs to take his time.

"Sometimes wine is the liquid event of the silence."
"... Because words are like wine: they need breath and time so that the velvet of the voice reveals its definitive flavor". *Luis Sepùlveda*

Wine and food pairing

It combines fine with Tuscan traditional plates: “papa al pomodoro” (fresh tomato soup with bread) and “ribollita”. It is appreciated even with Italian pasta alla Bolognese and finds a right match with cheeses such as Parmesan. But above all it carries pairing with roast and a Bistecca alla Fiorentina .