

**CHIANTI 2016**

**BIODYNAMIC**



**Production Area:** Cerreto Guidi (Florence) Italy,  
predominantly clay-rich ground, 150m above sea level

**Grapes:** Sangiovese 80%, Canaiolo nero 15%,  
Trebiano 5%,

**Vinification:** Hand-pick harvest, fermentation and aging in  
small cement vats

**Alcohol:** 14%vol

**Sulfites:** 48 mg/l

### **Sensory Profile**

Ruby red color with a rich, fruity flavor, which recalls the sweetness and pleasantness of mature red fruits. Generous to the palate, both the rough personality and the typical frankness of Sangiovese can be easily recognized.

The soft note overcomes: the tannins are well-blended into the overall structure of the wine which softens and finds its balance after opening. The wine changes into the mouth: it finds its right balance with its body and it is noticeable to the palate as frank and intense, warm and pleasant, leaving a nice clean mouth.

### **Best served with**

Dishes with rich flavors, such as soups and dishes of red and hunt meat, mature cheeses