

# ◆ FONTELLA ◆

## CHIANTI DOCG



Appellation:	Chianti Docg
Production area:	Vineyards in the Chianti DOCG zone.
Climate:	Generally, the climate is continental, with cold winters and scorching summers.
Harvest:	October
Bottle size:	750 ml
Serving temp.:	16/18 °C
Alcohol content:	12,5% vol



Deep red in colour.



Red berries, blueberry and violet on the nose.



Smooth, medium-bodied palate, with an attractive lingering finish.



It is the perfect accompaniment to Italian typical dishes such as meat and cheese board.

**VINIFICATION:** The grapes are de-stemmed and soft crushed. Fermentation takes place in stainless steel at a controlled temperature of 25 °C, and lasts around 8-10 days. Frequent remontage occurs throughout fermentation in order to extract colour and achieve soft tannins. Malolactic fermentation is carried out. The juice is left in contact with the skins for 15 days .

