



BELL'AGIO
Chianti DOCG
Lu.Ce., Castellina in Chianti (Italy)

Area of Production:

Hillside vineyards in the Chianti DOCG district.

Soil:

Calcareous and well-structured, poor and stony.

Grape Varieties:

Sangiovese, Canaiolo Nero, Trebbiano, Malvasia.

Production Technique:

Traditional fermentation on the skins for 2 weeks at a controlled temperature. The wine completes the malolactic fermentation in stainless steel and then matures in the bottle for at least 3 months before release.

Characteristics:

Color: Ruby-red with purple hues.

Bouquet: Full and reminiscent of violets.

Taste: Dry and smooth with zesty notes of cherry and berry fruit.

Alcohol Content: 12%

Total Acidity: 5 g/l.

Ideal with veal, pastas, and cheeses.