



PLACIDO

Chianti
DOCG

Area of Production:

Historic Tuscan hills of the delimited Chianti D.O.C.G. zone.

Soil:

Varies from well drained, calcareous to moist clay.

Grape Varieties:

Predominantly Sangiovese with small amounts of Cabernet Sauvignon and Canaiolo Nero.

Production Technique:

Maceration with the skins lasts for 8-12 days during primary fermentation. The grapes are pressed and a second fermentation takes place. The wine undergoes a malolactic fermentation and is then aged in temperature-controlled stainless-steel for five to six months before bottling.

Characteristics:

Color: Ruby red.

Bouquet: Intense aroma that hints of violets.

Taste: Dry and well balanced with black-fruit flavors followed by a long finish.

Alcohol Content: 12.9%.

Total Acidity: 4.6 g/l.

Excellent with meats, pastas and spicy foods.