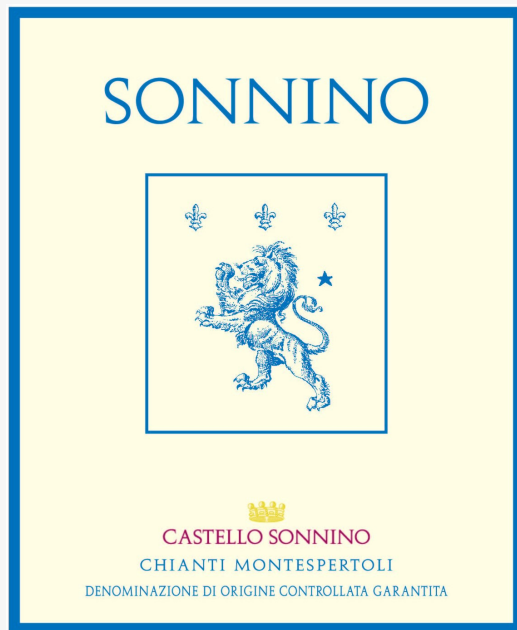


CASTELLO SONNINO

B

SONNINO CHIANTI MONTESPERTOLI DOCG



GRAPES: Sangiovese, Canaiolo, Trebbiano

VINE AGE: Planted in 2001

ALTITUDE: 850 f.a.s.l.

EXPOSURE: West

SOIL: Clay, limestone and Galestro



WINEMAKING

Fermentation and maceration on steel tanks for 12 days. Malolactic in cement tanks



REFINEMENT

8 months ageing in concrete tanks and 3 months in bottle before release.



TASTING NOTES

The wine represents the typical and historical tradition of Chianti in this area. This blend of grapes, still includes a very small percentage of white grape. The result is a fresh wine very fruity and floral. A lively and joyful wine with good acidity. This wine suits simple dishes and typical tuscan cuisine. No ageing in wood. Good to drink young.

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