

# SANTA FINA

## Chianti DOCG Riserva

<i>Production area:</i>	TUSCANY
<i>Alcohol content:</i>	12,5% Vol.
<i>Grapes:</i>	90% SANGIOVESE 10% CANAILOLO

### VINIFICATION AND REFINING

Traditional vinification method: ripe grapes are harvested from the best vineyards and almost immediately crushed in order to minimize oxidation. The must is then fermented in large stainless-steel tanks at a controlled temperature of 23-24° C. When the primary fermentation is finished, the wine is stored in contact with the skins for greater extraction of color and structure for a period of 10-15 days. At the end of fermentation, the wine is stored at a constant temperature in Slavonian oak casks for a minimum period of 24 months. A final 3-month refinement in the bottle completes the process.

### TASTING NOTES

*Colour:* Bright ruby red colour.

*Bouquet:* Intense and characteristic bouquet, fruity with a violet fragrance.

*Taste:* Dry and harmonious with notes of dark chocolate and black cherries.

### FOOD PAIRINGS

Ideal with grilled meat, poultry, pizza and pasta dishes with rich tomato sauce as well as cheese.

*Service Temperature:* 18/20°C.

