



Ricasoli

Chianti
Chianti DOCG



REGION

Tuscany

VARIETY

85% Sangiovese, 15% complementary grapes

GRAPE VARIETIES: Sangiovese 85% and complementary grapes

GROWING SEASON: The weather conditions were quite unusual on vintage 2021. Despite the frost of last April, the drought suffered in the summer months and the early ripening of the grapes, the wines yield healthy grapes and the quality is excellent.

VINIFICATION: In stainless steel tanks at controlled temperature of 24°-28°C with maceration on the skins for 8/10 days.

AGEING: In stainless steel tanks.

TECHNICAL DATA:

Alcohol: 13% alc.by vol.

Total acidity: 5,51 g/L pH: 3,54 Net dry extract: 30,10 g/L

Total polyphenols (as Gallic acid): 2517 mg/L

TASTING NOTES

Brilliant ruby red colour. To the nose, there are scents of fresh fruit, red fruit, cherry and raspberry. The palate is velvety, fresh and lively, long-lasting with a fruity aftertaste.