

# ETHICAWINES

earth, heart, hands.

## Good

Chianti DOCG

### REGION

Toscana

### VARIETY

Sangiovese

Harvest: October.

Vinification process: The grapes are de-stemmed and soft crushed. Fermentation takes place in stainless steel at a controlled temperature of 77 F (25°C), and lasts around 12 days. Frequent remontage occurs throughout fermentation in order to extract color and achieve soft tannins. Malolactic fermentation is carried out. The juice is left in contact with the skins for 8-10 days. Three-month aging in large Slavonian oak barrels.

Tasting notes: Ruby-red color, rich bouquet with hints of wild berries. Dry and slightly tannic, medium-body.

Food pairing: Grilled meat, game and hard cheeses. Great with meatballs!



good:  
[Wine]

adjective, bet-ter, best, noun, adverb:  
1. Superior to the Average: a good vintage  
2. Excellence in Quality: good grapes, good wine  
3. Reliable: Sure: good balance, good structure  
4. Pleasant: Enjoyable: a good pinot grigio