



# I Chioppi

## Toscana IGT

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**Type:** Red

**Soil:** medium paste

**Vines per hectare:** 5000 plants

**Growing method:** spurred cordon

**Altitude:** 270 O.S.L

**Grape:** Sangiovese 40%, Merlot 40%, Cabernet 20%

**Harvest:** Manual

**Fermentation:** Due To Different Ripening Period  
Maceration 15-20 Days. With Daily Pumping Over  
Controlled Temperature

**Maturation:** Stainless Steel

**Refinement:** Bottle

**Colour:** Intense Ruby Colour

**Nose:** Vinous With Hints Of Ripe Red Fruits

**Taste:** Warm On The Palate, Full, Excellent  
Persistence, Evident But Round Tannins

**Temperature of service:** 18 °C