



I Chioppi

Toscana IGT

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