



## Puro Chianti Riserva DOCG Fattoria Lavacchio

USDA Certified Organic  
No Added Sulfites

The realization of PURO, the first Chianti without added sulfites, requires that the grapes are perfectly ripe, healthy and pristine. This wine is made from 100% Sangiovese vinified in stainless steel and aged in oak for 12 months, without any addition of sulfites.

**Varietals:** 100% Sangiovese.

**Area of production:** Chianti Rufina (North of Florence, Tuscany).  
Vineyards are situated 400 mt. above sea level in a rocky soil particularly rich in limestone which gives Chianti its characteristic.

**Age of vineyards:** Approximately 15 years old.

**Training system:** Guyot.

**Production:** Approx. 1,2 kg of grapes per vine.

**Harvest:** Manual in small cases before mid October.

**Vinification:** Soft destemming of the grapes. Spontaneous fermentation and maceration in stainless steel at a controlled temperature for about 10 days with numerous pumpovers and delestages in order to extract the softer tanins. After the malo-lactic fermentation, that occurs quickly since there are no sulfites, the wine is decanted and stored at a temperature of 10° C.

**Maturation:** In French oak barriques for 12 months.

**Ageing capacity:** 6-8 years.

**Sensory characteristics:** The wine opens to a thick purple color and aromas of morello cherry syrup. In the mouth it is soft and fruity with evident notes of vanilla and cherry. Dry and long finish.

**Serving suggestions:** It pairs nicely with roasts, wild game and cheeses.

**Alcohol:** 13.5%.

**Serving temperature:** 16-18° C.