



Puro Chianti DOCG Fattoria Lavacchio

USDA Certified Organic
No Added 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: The vineyards were planted between 2000 and 2002.

Training system: Guyot.

Production: Approx. 1,5 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 added sulfites, the wine is decanted and stored at a temperature of 10° C.

Maturation: In stainless steel for 6 months. The wine is then bottled to keep all its freshness.

Ageing capacity: 3-4 years.

Sensory characteristics: The wine opens to a thick purple color and youthful aromas of freshly pressed blackberry and black cherry. In the mouth it is soft, as sweet almond marzipan plays up the rear, chewy with a good mineral finish.

Serving suggestions: It is an easy drinking and immediately approachable wine, that matches perfectly any food, from starters to dessert (chocolate).

Alcohol: 13-13.5%.

Serving temperature: 16-18° C. in winter, 12° C. in Summer.