



Agricole Selvi

Chianti Bio DOCG



BIOLOGICO

PRODUCTION AREA:

Toscana

GRAPES:

70% Sangiovese

20% Cilieggiolo

10% Canaiolo

ALCOHOL CONTENT:

12.5% Vol.

VINIFICATION

Wine produced from organic grapes harvested by hand and selection of the best bunches at their best ripeness. Fermentation with skin contact at a controlled temperature of 26-28°C in stainless steel tanks for 15-20 days with wild yeasts. The wine is stored in thermo-conditioned tanks where the wine is assembled and refines for a minimum of 6 months before bottling.

TASTING NOTES

Colour:

Ruby red wine with purple reflections.

Bouquet:

On the nose it has a surprising cleanness with strong notes of cherry and spices.

Flavour:

Medium bodied wine, soft and pleasant on the palate showing nice freshness and a good balance of fruit, tannins and acidity.

FOOD PAIRINGS

A wine that is ready to drink with all courses of a meal, ideal with Tuscan lunches and snacks.

Service Temperature: 16/18°C.