



# VALVIRGINIO

## ***THE VALLEY OF EXCELLENCES***

*This line of wines takes its name from the Virginio Valley in the Municipality of Montespertoli where the Colli Fiorentini Cantina Sociale is located. Crossed by the stream of the same name, it represents one of the privileged and suitable places for the production of wine. Over the years, the water of Virginio has contributed to making this land of Tuscany flourish. Thanks to the expert hands of man and the fertility of the soil, excellent products have been created that are appreciated all over the world.*

*Cypresses, vineyards and olive groves outline its horizon setting our cellar in a enchanted place in the center of Tuscany.*

## ***THE EMBLEM***

*The Valvirginio coat of arms finds its inspiration in the refined art of glazed polychrome terracotta invented by Luca Della Robbia at the beginning of the 15th century who opened his profitable workshop in Florence.*

*The citrus fruits present in the garland are typical Renaissance decorations that find their maximum splendor in Tuscany.*

*An interesting curiosity about the world of citrus fruits comes to us right from the Limonaia of the Boboli Gardens where some of the oldest varieties are kept, many of which were developed by the Medici gardeners themselves.*



# VALVIRGINIO

## Vino Spumante Brut Rosé PROMMÈ

*After years of study, the cuveè PROMMÈ was born ... a Spumante Brut from the Martinotti method (Charmat), monovarietal, obtained from Sangiovese grapes produced in the company's vineyards located higher up, in the areas with the best vocation, suitable for giving base wine sparkling wine, which guarantees the freshness and slow ripening of the grapes.*

*In the glass the bubbles are fine and continuous, forming a nice persistent froth, the nose is complex and captivating with clear hints that are appreciated in sequence from wild strawberry to white pulp fruit, from aromatic herbs such as sage to the crust of bread. In the mouth, it is vivid and enveloping with a fresh initial note and a deep and mineral linear development.*

**DENOMINATION** *Vino Spumante*

**WINE TYPE** *Brut Rosé*

**GRAPES** *Sangiovese*

**PRODUCTION AREA** *Toscana*





# VALVIRGINIO

## Vino Spumante Extra Dry FERMENTO

*The young "FERMENTO" presents itself in the glass with a creamy foam and very fine perlage, with an elegant, broad, and refined scent of green apple with citrus fruits that are intertwined with white-fleshed fruit and linden flowers, it is a tasty and elegant perfect balance between acidity, minerality, and bubbles.*

*Serving with cheeses and dried or fresh fruit. The ideal is however to serve savory dishes such as seafood and shellfish, try it with pasta, clams, or a peppered mussel.*

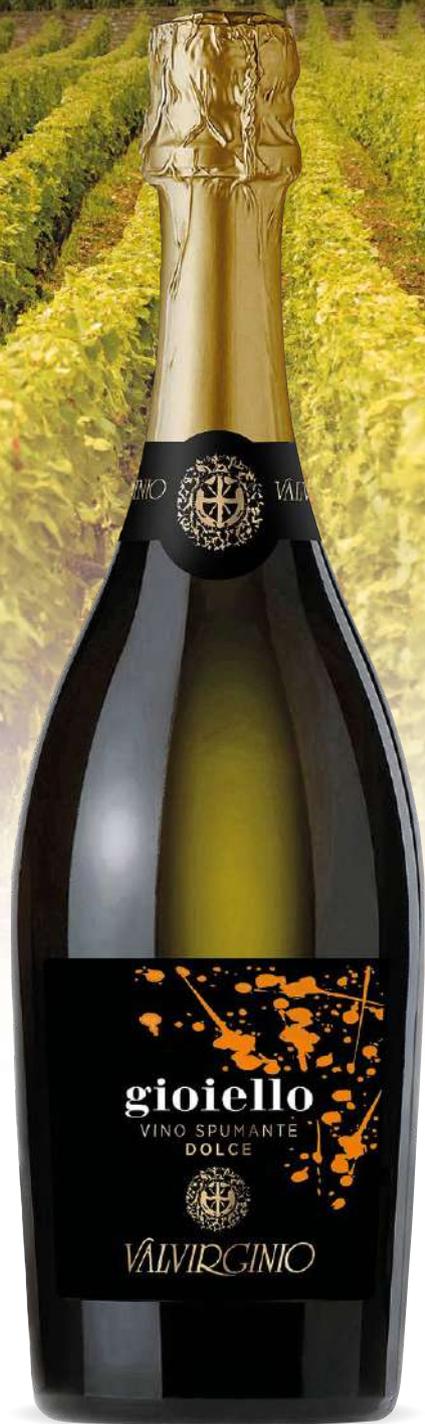
**DENOMINATION** *Vino Spumante*

**WINE TYPE** *Extra Dry*

**GRAPES** *Malvasia and Trebbiano*

**PRODUCTION AREA** *Toscana*





# VALVIRGINIO

## Vino Spumante Dolce GIOIELLO

*Natural sweet aromatic sparkling wine produced with native Tuscan white grapes with a prevalence of white malvasia which contributes to enriching the aromatic scents of the vine such as sage and peach. This wine completes the range of Charmat method sparkling wines of the cellar in the pleasantly sweet version.*

*Light straw-yellow in color, the nose is expressed in notes of exotic fruit, elderflower, sage and aromatic wild herbs, the delicacy of taste given by the harmony between the sweetness in contrast with the liveliness of acidity and the right carbon dioxide of the elaboration make a simple and immediate wine suitable for aperitifs or for lunch purposes to be combined with fresh or dried fruit or cheese-based desserts such as cheesecake.*

**DENOMINATION** *Vino Spumante*

**WINE TYPE** *Sweet*

**GRAPES** *Malvasia and Trebbiano*

**PRODUCTION AREA** *Toscana*





# VALVIRGINIO

## Toscana IGT Bianco Frizzante

*Obtained mainly from Tuscan Trebbiano grapes, harvested in advance to preserve freshness, after a correct vinification and fermentation at a controlled temperature, the base wine is sparkling in an autoclave very soon from the harvest of the grapes to preserve the fermentative aromas.*

*The lively and persistent foam enhances the sense of smell in the fine and delicate aromas of white pulp fruit accompanied by a floral finish of rose. The palate, stimulated by the vivacity of the bubbles together with the sweetness and the fresh sensation of youth, is well-disposed to taste appetizers, flans, savory pies and accompany moments of conviviality.*

**DENOMINATION** Toscana IGT Bianco Frizzante

**WINE TYPE** Sparkling white

**GRAPES** Trebbiano and Malvasia

**PRODUCTION AREA** Toscana





# VALVIRGINIO

## Toscana IGT Rosato Frizzante

*Cuvée of various Sangiovese Grosso clones harvested in the vineyards located on the highest hills of our members.*

*Tantalizing wine with a captivating light pink color with a persistent and fine foam that expresses sweet and feminine notes of grapefruit and rose to the nose, also evident in the pleasantly fresh and delicate aftertaste on the palate capable of arousing enthusiasm at aperitif time or in combination with appetizers simple fish and white meats.*

**DENOMINATION** Toscana IGT Rosato Frizzante

**WINE TYPE** Sparkling rosé

**GRAPES** Sangiovese

**PRODUCTION AREA** Toscana





# VALVIRGINIO

## Bianco Toscano IGT

*The Bianco Toscano "Valvirginio" is the portrait of the two white grape varieties most representative of Tuscany, such as Trebbiano Toscano and Malvasia White. The grapes are harvested at their proper ripening period, subject to a careful vinification, with modern technologies excluding contact with oxygen at all stages of winemaking.*

*This allows us to obtain and preserve the original characteristics of the two varieties.*

*The wine has a straw yellow color with greenish reflections. The scent is very sweet and fruity, taste emerges note of acidity and freshness typical of the grape varieties of origin.*

*It goes well with appetizers and light dishes, ideal as an aperitif.*

**DENOMINATION** Bianco Toscano IGT

**WINE TYPE** Dry White

**GRAPES** Tebbiano Toscano, Malvasia Bianca

**VINEYARD LOCATION** Montespertoli, Castelfiorentino, Montaione, Gambassi Terme

**SOIL** Pliocene clays

**VINEYARD TRAINING SYSTEM** Guyot, Archetto toscano

**DENSITY SYSTEM** 4500-5000 vines/hectare

**VINEYARD AGE** 10-20 years

**YIELD** 80 hl/hectare

**HARVEST DATE** Second decade of September

**AGING** At least 4 months in steel





# VALVIRGINIO

## Rosato Toscano IGT

*The Rosato Toscano "Valvirginio" was born from a white vinification of the best Sangiovese grapes from vineyards on the highest slopes of our hills. A brief cold maceration for 5-6 hours, depending on the year, producing a must with the right color intensity but without astringency that, subject to subsequent clarification and fermentation at controlled temperature, allows us to produce this wine.*

*The wine has an intense bright pink. It's fresh with hints of red fruits.*

*To the palate it shows a note of acidity and flavor with a pleasant and fruity aftertaste.*

*It goes well with cold cuts, pasta dishes, light main dishes and fish in general.*

**DENOMINATION** Rosato Toscano IGT

**WINE TYPE** Dry rosé

**GRAPES** Sangiovese

**VINEYARD LOCATION** San Casciano, Tavarnelle, Montespertoli

**SOIL** Pliocene Clays

**VINEYARD TRAINING SYSTEM** Guyot, Archetto toscano

**DENSITY SYSTEM** 4500-5000 vines/hectare

**VINEYARD AGE** 10-20 years

**YIELD** 80 hl/hectare

**HARVEST DATE** Third decade of September

**AGING** At least 4 months in stainless steel





# VALVIRGINIO

## Rosso Toscano IGT

*The Rosso Toscano "Valvirginio" comes from Sangiovese, Malvasia Nera and Colorino that, following a thinning green are picked at their proper ripening and vinified with all the necessary technologies that allow the exaltation of the typical features of the vines origin, thus obtaining a light product and drinkable product.*

*The wine has an intense ruby red color. The scent is large and complex with flavors of red fruits and jam. In the mouth it is round, fullbodied, with a slight aftertaste of ripe fruit. Ideal as a table wine.*

**DENOMINATION** Rosso Toscano IGT

**WINE TYPE** Dry red

**GRAPES** Sangiovese, Canaiolo, Colorino, Malvasia Nera

**VINEYARD LOCATION** Montespertoli, Castelfiorentino, Montaione, Gambassi Terme

**SOIL** Pliocene clays

**VINEYARD TRAINING SYSTEM** Guyot, Archetto toscano

**DENSITY SYSTEM** 4500-5000 vines/hectare

**VINEYARD AGE** 10-20 years

**YIELD** 80 hl/hectare

**HARVEST DATE** September/October

**AGING** At least 4 months in stainless steel





# VALVIRGINIO

## Chianti DOCG

*This is the product that makes Tuscany one of the most famous winegrowing regions in the world and with an especially strong and long tradition refined over the years. The grapes come from the towns of Montespertoli, Gambassi Terme and many neighboring towns, in which our partners have planted over 1,000 hectares of vineyards. A surface that allows us to be the first manufacturer in the world of Chianti. The wine is made with the latest technology that tend to limit their contact with oxygen and enhance all of the characteristics of the Chianti wine.*

*The wine that is obtained shows an intense ruby red color. Dominated by hints of red fruits like blackberry and raspberry with hints of violet and iris. Full of flavor and fullbodied, moderately tannic, with a pleasant aftertaste of red fruits. This wine goes well with grilled meat, poultry and cheese.*

**DENOMINATION** Chianti DOCG

**WINE TYPE** Dry red

**GRAPES** Sangiovese, Canaiolo, Malvasia Nera, Colorino and Merlot

**VINEYARD LOCATION** Tavarnelle, Montespertoli, Montaione, Gambassi Terme

**SOIL** Pliocene Clays

**VINEYARD TRAINING SYSTEM** Guyot, Archetto toscano, Cordone

**DENSITY SYSTEM** 4500-5000 vines/hectare

**VINEYARD AGE** 10-20 years

**YIELD** 63 hl/hectare

**HARVEST DATE** September/October

**AGING** At least 6 months in stainless steel



VINTAGE 2019



VINTAGE 2019



VINTAGE 2020



# VALVIRGINIO

## Chianti Montespertoli DOCG

*The Chianti Montespertoli is one of the most attractive of the Tuscan wines as it is the more recently established. The production area coincides with the territory of Montespertoli, one of the most common vineyards of Tuscany. With a careful selection of the grapes, they are harvested late and vinified with wisdom in our cellar, putting into practice all the winemaking techniques that allow us to bring out the best character of the product before it reaches consumption.*

*Elegant and refined wine with a bright ruby red color. It's intensely vinous accompanied by sweet notes of red berries. To the palate it is balanced, fruity, slightly tannic with a pleasant aftertaste of blackberries and raspberries. Ideal to accompany roasts, poultry and wild venison.*

**DENOMINATION** Chianti Montespertoli DOCG

**WINE TYPE** Dry red

**GRAPES** Sangiovese, Canaiolo, Malvasia Nera, Colorino

**VINEYARD LOCATION** Montespertoli

**SOIL** Pliocene Clays

**VINEYARD TRAINING SYSTEM** Guyot, Archetto toscano

**DENSITY SYSTEM** 4500-5000 vines/hectare

**VINEYARD AGE** 10-20 years

**YIELD** 56 hl/hectare

**HARVEST DATE** September/October

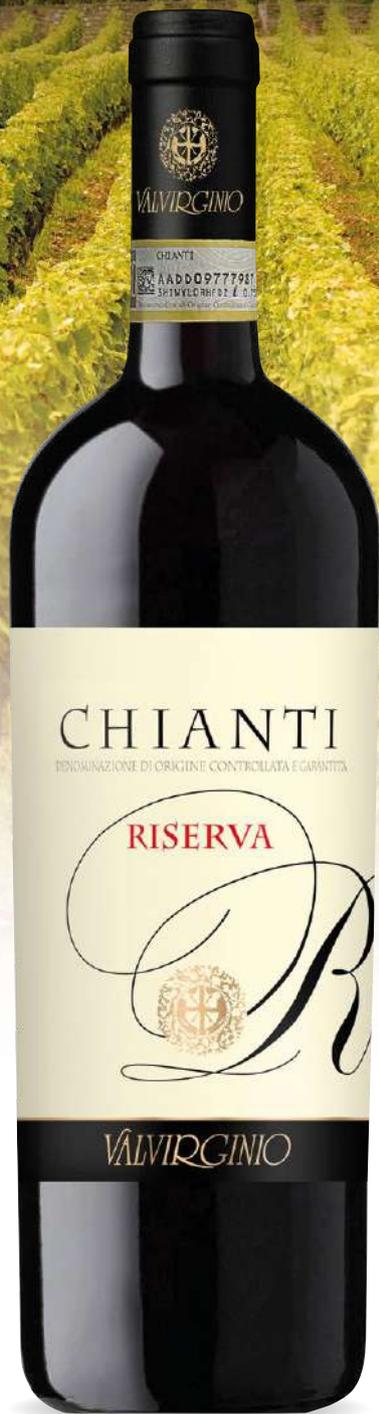
**AGING** At least 6 months in stainless steel



VINTAGE 2017



VINTAGE 2016



# VALVIRGINIO

## Chianti DOCG Riserva

*This wine is soft and round the synthesis of a selection of the best Sangiovese and Merlot grapes grown in the municipality of Montespertoli and the surrounding towns. The wine is placed in barrels, where the aging lasts for at least 12-15 months followed a further 5 months in bottle. The wine is made with the latest technology that tend to limit their contact with oxygen and enhance all those that have the characteristics of a Chianti. Depending on the vintage, the grapes can suffer long macerations, even 25-30 days.*

*The wine that is obtained shows an intense ruby red color. The nose is fragrant, fresh, spicy. Flavor soft, full and fruity, slightly tannic, with a pleasant aftertaste very elegant. Wine that goes well with grilled meat, poultry and cheese.*

**DENOMINATION** Chianti DOCG Riserva

**WINE TYPE** Dry red

**GRAPES** Sangiovese, Merlot

**VINEYARD LOCATION** Tavarnelle, Montespertoli, Montaione, Gambassi Terme

**SOIL** Pliocene Clays

**VINEYARD TRAINING SYSTEM** Guyot, Archetto toscano, Cordone

**DENSITY SYSTEM** 4500-5000 vines/hectare

**VINEYARD AGE** 10-20 years

**YIELD** 63 hl/hectare

**HARVEST DATE** September/October

**AGING** At least 12-15 months in wood



VINTAGE 2017



VINTAGE 2015



VINTAGE 2013



# VALVIRGINIO

## Chianti Colli Fiorentini DOCG COLLEROSSO

*Even the Chianti Colli Fiorentini, such as Chianti Montespertoli, falls in the seven sub-zones that characterize the Chianti region. Ancient denomination and widespread as it includes the hills lying to the south east and west of Florence and the Arno Valley and the Val d'Elsa. Core product of our Chianti wines thanks to the late harvest but also because the wine obtained undergoes a further period of aging in wood for at least twelve months. Thus this enhances its features, making it one of the most popular wines among our clients.*

*Intense ruby red color, distinctly fruity accompanied by a subtle toasted hint, which enhances the finesse and elegance. To the palate it's full and persistent with notes of vanilla and toast, with soft tannins resulting from a suitable choice of wood. It goes very well with tasty red meats as is the classic Florentine steak and bushmeat. Wine of high longevity for its permanency in the bottle.*

**DENOMINATION** Chianti Colli Fiorentini DOCG

**WINE TYPE** Dry red

**GRAPES** 100% Sangiovese

**VINEYARD LOCATION** San Casciano, Tavarnelle, Montespertoli

**SOIL** Pliocene clays

**VINEYARD TRAINING SYSTEM** Guyot, Archetto toscano, Cordone

**DENSITY SYSTEM** 4500-5000 vines/hectare

**VINEYARD AGE** 10-20 years

**YIELD** 56 hl/hectare

**HARVEST DATE** September/October

**AGING** At least 12 months in wood and 4 months in stainless steel



VINTAGE 2015



VINTAGE 2017



VINTAGE 2015



# VALVIRGINIO

## Chianti D.O.C.G. Governo all'uso Toscano IL RISVEGLIO

*Governo is a winemaking technique reportedly invented in Tuscany in the 14th century to help complete fermentation and stabilize the wine. The technique involves saving a batch of harvested grapes and allowing them to partially dry at controlled temperature and humidity. The dried grapes are added after the consumption of alcoholic fermentation, the small amount of sugar added with this typical procedure favors the resumption of fermentation and the exhaustion of fermentation giving the wine a sugar of 5/7 g/l, a greater fruitiness of dried grapes, greater fragrance and liveliness.*

*Intense ruby red color. The perfume is full and reminiscent of cherry and raspberry; in the mouth it is balanced with hints of ripe red fruits. The tannins are silky and soft. Ideal with beef, pasta and cheeses.*

**DENOMINATION** Chianti D.O.C.G. Governo all'uso Toscano

**WINE TYPE** Dry red

**GRAPES** Sangiovese and Colorino

**VINEYARD LOCATION** Montespertoli

**SOIL** Pliocene Clays

**VINEYARD TRAINING SYSTEM** Guyot, Cordone Spirale

**DENSITY SYSTEM** 4000 vines/hectare

**VINEYARD AGE** 20 years

**YIELD** 80 hl/hectare

**HARVEST DATE** First Decade of September

**AGING** 3 Months drying and 6 months aging in cement



VINTAGE 2018 VINTAGE 2018





# VALVIRGINIO

## Chianti Classico DOCG NERO DEI VENTI

*This product is the link to the tradition of the area and to the characteristics of the Tuscan grape par excellence, "the SAN-GIOVESE", which makes Tuscan one of the most famous wine-growing regions in the world. The grapes from the municipality of San Casciano in Val di Pesa, where the vineyards are cultivated by our partners, are picked by hand and are then fermented with advanced technologies that tend to limit their contact with oxygen and enhance all the characteristics of a Chianti Classico. Depending on the vintage, the grapes maceration may be prolonged, even 25-30 days. The wine that is obtained is, in part, aged in oak barrels for 12 months, and partly in steel.*

*This wine shows an intense ruby red color. It's persistent with hints of red fruits like blackberry and raspberry with a hint of vanilla given by its short aging in oak barrels. It goes well with red meats and wild venison.*

**DENOMINATION** Chianti Classico DOCG

**WINE TYPE** Dry red

**GRAPES** Sangiovese, Merlot

**VINEYARD LOCATION** San Casciano

**SOIL** Clay-limestone, Galestrico

**VINEYARD TRAINING SYSTEM** Guyot, Archetto toscano, Cordone

**DENSITY SYSTEM** 4500-5000 vines/hectare

**VINEYARD AGE** 10-20 years

**YIELD** 52,5 hl/hectare

**HARVEST DATE** October

**AGING** In oak and stainless steel



VINTAGE 2015



# VALVIRGINIO

## Chianti Classico DOCG Riserva LA VERITÀ

*It is "La Verità/The Truth" that Sangiovese, "the prince of Chianti vines and of Tuscan wine history", expresses its best characteristics with aging. Only time can release all its typical aromatic compounds from the floral scent of violet, red fruit. With aging in wood, it is enriched with balsamic notes that complement the elegance of the perfume and the harmony of taste, favoring evolution and complexity.*

*Thus our "Verità/Truth" from Sangiovese and Merlot grapes harvested in the Classic area is a wine with a variegated bouquet with a persuasive delicate mineral taste capable of arousing emotion that only great wines can awaken. It goes well with succulent foods such as red meat and game and goes well with aged cheeses.*

**DENOMINATION** Chianti Classico DOCG Riserva

**WINE TYPE** Dry red

**VINEYARD LOCATION** San Casciano

**GRAPES** Sangiovese and Merlot

**SOIL** Galestrico

**VINEYARD TRAINING SYSTEM** Archetto toscano, Cordone

**DENSITY SYSTEM** 4500 vines/hectare

**VINEYARD AGE** 10-20 years

**YIELD** 52,5 hl/hectare

**HARVEST DATE** October

**AGING** Partial per at least 24 months in oak and 6 months of steel



VINTAGE 2014



VINTAGE 2014

wein.plus  
90

VINTAGE 2014



# VALVIRGINIO

## Pinot Grigio Toscana IGT

Latest addition to the range of our wines is obtained from the vinification of pink grapes of Pinot Grigio. With this method the grape must not remain in contact with the skins, which would otherwise have acquired their color rust. After a soft pressing of the grapes, the grape must is fermented for 15-20 days at 16° C. After fermentation, the wine is kept at a controlled temperature of 15-16° C in stainless steel tanks until bottling.

Dry white wine is straw yellow with light coppery hues; the aroma is clean and intense and the taste is dry and pleasant with a wide and varied bouquet, with special scents reminiscent of white flowers and ripe apple. Wine of great character and versatility. Excellent as an aperitif, ideal accompaniment to pasta dishes based on fish and shellfish, perfect with white meat or boiled fish.

**DENOMINATION** Pinot Grigio Toscana IGT

**WINE TYPE** Dry white

**GRAPES** Pinot Grigio

**VINEYARD LOCATION** Montespertoli

**SOIL** Pliocene clays

**VINEYARD TRAINING SYSTEM** Cordone

**DENSITY SYSTEM** 4500-5000 vines/hectare

**VINEYARD AGE** 10 years

**YIELD** 55 hl/hectare

**HARVEST DATE** Second decade of August

**AGING** At least 4 months in stainless steel



VINTAGE 2019



# VALVIRGINIO

## Vermentino Toscana IGT

*The Tuscan White "VERMENTINO" is produced exclusively from Vermentino grapes, white vine variety that is best cultivated in hilly areas. Grapes are harvested entirely by hand at the right stage of ripeness, they are crushed and left to ferment in low temperatures resulting in a white wine with character.*

*To the nose it's fruity, with interesting aromatic notes of yellow peach. The taste is pleasantly dry and mineral, with excellent structure and great softness.*

*With its characteristics it's ideal to accompany fish soups, grilled fish and seafood. Excellent as an aperitif, it goes very well with vegetable pasta dishes.*

**DENOMINATION** Vermentino Toscana IGT

**WINE TYPE** Dry white

**GRAPES** Vermentino 100%

**VINEYARD LOCATION** Montespertoli, Gambassi Terme

**VINEYARD TRAINING SYSTEM** Guyot, Archetto toscano

**DENSITY SYSTEM** 4500-5000 vines/hectare

**VINEYARD AGE** 5-10 years

**YIELD** 70 hl/hectare

**HARVEST DATE** Second decade of September

**AGING** At least 4 months in steel



VINTAGE 2019



VINTAGE 2018



# VALVIRGINIO

## Rosso Toscano IGT BARON DEL NERO

*Important wine that takes its name from an old mill, located along the creek that runs near Virginio to our winery called just "the Black Baron Molino". Core product of our red IGT, born from Cabernet Sauvignon and Merlot, vinified separately, it undergoes a further period of aging in wood for at least twelve months, after which we proceed to the assembling and to the bottling of the product.*

*The wine has a ruby red color. It's scent is broad and refined where the sensation of red fruits are blended with notes of vanilla and spice, forming together a very pleasant aroma. To the palate it's soft, long and persistent, accompanied by a spicy aftertaste. It goes very well with tasty red meats as is the classic Fiorentina steak and bushmeat.*

**DENOMINATION** Rosso Toscano IGT

**WINE TYPE** Dry red

**GRAPES** 50% Cabernet Sauvignon, 50% Merlot

**VINEYARD LOCATION** San Casciano, Tavarnelle, Montespertoli

**SOIL** Pliocene Clays

**VINEYARD TRAINING SYSTEM** Guyot, Archetto toscano, Cordone

**DENSITY SYSTEM** 4500-5000 vines/hectare

**VINEYARD AGE** 10-20 years

**YIELD** 63 hl/hectare

**HARVEST DATE** September/October

**AGING** At least 12 months in oak barrels and 6 months of steel



VINTAGE 2017



VINTAGE 2015



# VALVIRGINIO

## Rosso Toscano IGT Biologico

*"Green Line Wine" produced according to the viticulture and enology rules of organic wine. It comes from Sangiovese grapes produced in the cultivated vineyards of our members.*

*The exclusively manual harvest to preserve the integrity of the grape and the delicate peculiar characters of Sangiovese followed by a careful and respectful vinification of the properties of the vine give a typical and varietal wine with a ruby color with marked hints ranging from floral to appreciable fruity in the retronasal aspect of the tasting accompanied by fresh and pleasantly salivating notes that leave the mouth ready to drink and savour good cuisine.*

**DENOMINATION** Rosso Toscano IGT Organic

**WINE TYPE** Dry red

**GRAPES** Sangiovese

**VINEYARD LOCATION** San Casciano, Tavarnelle, Montespertoli, Castelfiorentino, Montaione, Gambassi Terme

**SOIL** Pliocene Clays

**VINEYARD TRAINING SYSTEM** Guyot, Archetto toscano

**DENSITY SYSTEM** 4500-5000 vines/hectare

**VINEYARD AGE** 10-20 years

**YIELD** 80 hl/hectare

**HARVEST DATE** September/October

**AGING** At least 4 months in stainless steel





# VALVIRGINIO

## Chianti DOCG Biologico

*This wine comes from the grapes of our organic producers and is absolutely genuine and natural with 100% Sangiovese grapes conferred by the members who have chosen to conduct their business according to the rules of organic farming. Manual harvesting and traditional vinification are essential to maintain the uniqueness and characteristics of this extraordinary grape.*

*A wine with an intense ruby red color. It is characterized by very intense and persistent fruity notes, obtained from an open wine-making process, which brings out the best of Sangiovese. On the palate it is fruity and slightly raw, but with soft and persistent tannins, with hints of red fruits.*

**DENOMINATION** Chianti DOCG Organic

**WINE TYPE** Dry red

**GRAPES** Sangiovese

**VINEYARD LOCATION** Montespertoli, Gambassi Terme

**SOIL** Pliocene Clays

**VINEYARD TRAINING SYSTEM** Guyot, Archetto toscano

**DENSITY SYSTEM** 4500-5000 vines/hectare

**VINEYARD AGE** 10-20 years

**YIELD** 63 hl/hectare

**HARVEST DATE** Second decade of October

**AGING** In oak and stainless steel



# VALVIRGINIO

## Chianti Classico DOCG Biologico

*"Green line wine" produced from Sangiovese grapes grown according to the rules of organic farming.*

*The production area of the grapes that give rise to this wine is that of the oldest wine-growing area of CHIANTI with draining dry soils and days with strong temperature variations between night and day, where Sangiovese finds its ideal terroir.*

*From these grapes we get a wine of intense ruby chlorine with hints of violet, currant and ripe cherry, in the mouth the wine stretches well and shows all its grit and the taste of ripe pulp ends with balsamic notes capable of generating sensorial evolutions variegated which stimulate curiosity.*

**DENOMINATION** Chianti Classico DOCG Organic

**WINE TYPE** Dry red

**GRAPES** Sangiovese

**VINEYARD LOCATION** San Casciano, Greve in Chianti

**SOIL** Clay-Limestone, Galestrico

**VINEYARD TRAINING SYSTEM** Guyot, Archetto toscano, Cordone

**DENSITY SYSTEM** 4500-5000 vines/hectare

**VINEYARD AGE** 10-20 years

**YIELD** 52,5 hl/hectare

**HARVEST DATE** October

**AGING** At least 12-15 months in wood



VINI  
BUONI  
D'ITALIA



2022

VINTAGE 2019