CHIANTI DOCG 'I SODI DEL PARETAIO'

2023 | Red Wine



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Case Size: 6

Good freshness on the nose with perceptible notes of fruit and flowers. On the palate, the wine is pleasurable and versatile, soft in its tannins and ripe. **Vinification:**

Fermentation for 7-12 days in stainless steel tanks under controlled temperatures. The wine is then aged for ten months in concrete and stainless steel tanks before bottling and release.

Grape Varieties: Cabernet Sauvignon | Merlot | Sangiovese | Syrah

Classification: DOCG | ABV: 14% | Closure: Natural Cork