



## CHIANTI COLLI SENESI DOCG 2022

LA ROCCAIA

RED WINE

PRODUCTION AREA: San Gimignano hills in the province of Siena.

GRAPE VARIETY: Sangiovese 85-100%, Canaiolo max. 10%, Black Berry grapes max. 5%

PRODUCTION - VINIFICATION: Hand-picked grapes with fermentation in stainless steel wine tanks for about 12-15 days at a temperature of 25-27°C. Aging. Minimum 4 months in steel tanks.

ORGANOLEPTIC CHARACTERISTICS:

- Colour: vibrant ruby-red.
- Aroma: berries and violets
- Taste: dry, soft, with good freshness

ALCOHOL CONTENT: 12.5-13% vol.

PAIRINGS: With cured meats, diavola-style chicken, Florentine tripe, porchetta and Tuscan pecorino.

TO BE SERVED AT: 16-20°C.