



TENUTA
SOVESTRO



Chianti Colli Senesi DOCG

Our Chianti is a pleasant and very versatile wine. A wine that is neither too simple nor too complex: it's hard not to love it!

We carry out manual harvesting when the grapes are fully ripe.

Fermentation in steel vats follows for approximately 12 days with maceration on the skins at a controlled temperature of 25°. At the end of fermentation, the wine rests and ages in concrete tanks until bottling.

Colour: ruby red

Nose: intense, frank and fine with hints of berries and violets.

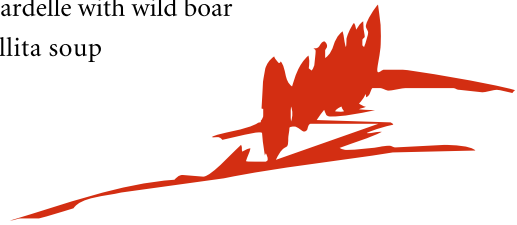
Palate: enveloping, warm and with a good general structure with a well-balanced acidity. Moderately tannic and pleasantly persistent.

Serving temperature: 16° - 18°

Pairings: classic pairing with Tuscan sausages, but it goes perfectly with all dishes of Tuscan cuisine, roasts, grilled meats and cheeses.

Recommended paired dishes in our "Da Pode" restaurant:

- Hand-pulled picci with Chianina ragù
- Pappardelle with wild boar
- Ribollita soup



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