

# ST.GIORGIO

## Chianti DOCG

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**Production area:** TUSCANY  
**Alcohol content:** 12,5% Vol.  
**Grapes:** SANGIOVESE  
AND RED-GRAPE VARIETIES  
ACCORDING TO PRODUCTION PROTOCOL

### VINIFICATION

After the harvest in Chianti area vineyards, grapes are immediately pressed. The alcoholic fermentation proceeds at controlled temperature. The entire process of vinification and maceration takes place in stainless steel tanks for approximately 15 days with pump-overs and punch-downs. After the primary fermentation, the new wine is racked to new tanks where the malolactic fermentation takes place. After a short aging period the wine is stored at constant temperature before bottling.

### TASTING NOTES

**Colour:** Bright ruby red colour tending to garnet with ageing.

**Bouquet:** Intense fruity bouquet with violet and red currant fragrance.

**Taste:** Dry and balanced, lightly tannic.

### FOOD PAIRINGS

Ideal with spicy pasta dishes, roasts, steaks, and grilled veal.

*Service Temperature:* 16/18°C.

