

CHIANTI DOCG 'I SODI DEL PARETAIO'

2023 | Red Wine



Italy, Tuscany

Badia di Morrona

8033629900019

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