



Gentili

Viticulture in Toscana

Chianti Carlo Gentili 2013 Chianti DOCG

Alcohol content:
14,0%

Grape variety:
Sangiovese 90%, Cabernet Sauvignon and Colorino 10%

Winemaking process:
Hand Picked in baskets, Alcoholic fermentation in stainless steel, malolactic fermentation, partly in stainless steel and partly in barriques (second passage). Expansion of 50% in stainless steel, 50% in oak barrels (second passage), rest in the bottle for 2-3 months.

Sensory profile and impressions:
Shining ruby and beautiful texture. Nice and crisp fruity tones of black cherry and blueberry, flavored by cinnamon and nutmeg with a slightly vegetal final. The palate shows a good structure and balance. Fresh but also warm, closes accompanied by a nice dense tannic texture. The wine that proposes itself to numerous combinations. From salami of Cinta Senese pig, first courses of the local cuisine (pici with meat sauce, noodles with mushrooms) to several main courses like roast rabbit, pig roast, sausage with broccoli, skewered rolls and mixed grilled meat.

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