



Cantina Gentili

Chianti Riserva Le Cerrine DOCG 2023

Alcohol
content:

14,50%

Grape variety:

Sangiovese 90%

Merlot 10%



Winemaking process:

Hand-picked grapes, alcoholic fermentation in steel tanks, malolactic fermentation in first and second passage barriques with batonnage. Aging in first and second passage barriques for 15 months. Aged in bottle for 4-6 months.

Organoleptic properties:

Characterized by an intense ruby red colour and a beautiful consistency. Black cherry jam and licorice aroma, embellished with a spiced and balsamic taste and closing with a licorice note. Soft and enveloping with dense and biting tannins. Freshness is well balanced by the ideal alcohol content.

Pairing dish suggestion: seasoned Pecorino cheese from Pienza.



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