

TENUTA la PINETA

www.tenutalapineta.it

Il Guido Chianti Superiore DOCG

Technical info

Name II Guido.

Denomination Chianti Superiore DOCG.

Wine description Red dry.
Alcohol 14,5%.

Vineyard location Castiglion Fibocchi - Arezzo

Tuscany - Italy.

Vines Sangiovese 90%, Canaiolo 5%,

Cabernet Sauvignon 5%.

Vineyard

Age More than 40 years old.

Altitude Mt. 250 on sea level.

Esposure South - East.

Growing system Cordone speronato.

Vines number 2200 / hectar.

Grapes production 4 ton. / hectar.

Grape harvest By hand on small boxes in october.

Fermentation Inox steel tanks at controlled temperature.

Aging 6 months in cement tanks,

12 months french oak tonneaux.

Tasting info

Visual Clear. Red ruby color, quite consistent.

Olfactory Intens and complex. Red fruit, balsamic and flower scent.

Light minerality.

Flavour Fruity and warm. Well balanced with nice acidity.

Deep and persistent.

Food combination Grilled and roasted red meat, medium and log aged cheese.

