



TENUTA la PINETA
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Sasso Bisciaio Chianti DOCG

Technical info

Name	Sasso Bisciaio.
Denomination	Chianti DOCG.
Wine description	Red dry.
Alcohol	14%.
Vineyard location	Castiglion Fibocchi - Arezzo Tuscany - Italy.
Vines	Sangiovese 90%, Canaiolo 10%.

Vineyard

Age	12 years old.
Altitude	Mt. 250 on sea level.
Esposure	South - East.
Growing system	Cordone speronato.
Vines number	4400 / hectar.
Grapes production	8 ton. / hectar.
Grape harvest	By hand in small boxes, in october.
Fermentation	Inox steel tanks at controlled temperature.
Aging	12 months in cement tanks.

Tasting info

Visual	Clear. Red ruby color, quite consistent.
Olfactory	Quite complex and intense. Red fruit and flower scent. Light minerality.
Flavour	Fruity and warm, balanced. Quite deep and persistent.
Food combination	Typical "all meal" wine, good combinations with cold cut meats, structured first courses, white and red meats, medium and long aged cheese.

