



TENUTA la PINETA

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| Name | Sasso Bisciaio |
| Appellation | Chianti DOCG |
| Wine Description | Red Dry |
| Alcohol Content | 14,5% |
| Vineyard Location | Castiglion Fibocchi – Arezzo |
| Grapes | Sangiovese 90% Canaiolo 10% |
| Vine Age | 15 years old |
| Altitude | 250 m above sea level |
| Exposure | South-East |
| Growing system | Guyot and cordone speronato |
| Vines per hectare | 5500/hectare |
| Yield per hectare | 5 t |
| Harvest | By hand, with small boxes, second half of September and early October |
| Fermentation | Stainless steel tanks, temperature-controlled |
| Aging | 12 months in cement tanks, |
| Bottle refinement | 6 months |



Tasting Notes

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| Visual | Clear. Ruby red color. |
| Olfactory | Quite intense and complex. Fruity and floral, with earthy and animal notes. |
| Flavour | Fruity and warm. Medium-body, intense and persistent. |
| Food pairing | “Full meal” wine. Cold cuts, structured first courses, white and red meats, medium and long-aged cheese. |