



T E N U T A
S A N V I T O



SAN VITO
CHIANTI

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



TENUTA
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Classification:	Chianti D.O.C.G.
Blend:	Sangiovese.
Harvest	In October.
Vinification:	Red-wine fermentation, with 9-10 days maceration on the skins and regular pumpovers for several days; malolactic fermentation follows immediately.
Maturation:	Maturation in steel and glass, lined vats, with further bottle, ageing.
Sensory Profile:	Sparkling ruby red, crisp, full, fruited aromas, beautifully balanced palate with appealing flavours.
Abbinamenti Gastronomici:	Perfect with meat, based first courses and with all roasts.