



TENUTA
SAN VITO



MADIERE

CHIANTI COLLI FIORENTINI
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Riserva



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Classification:	Chianti Colli Fiorentini Riserva D.O.C.G.
Blend:	Sangiovese.
Harvest:	In October, at different times according to grape varieties.
Vinification:	Red-wine fermentation, with 15-20 days maceration on the skins, and daily pumpovers for several days.
Maturation:	At least 12 months in oak barriques, where malolactic fermentation takes place, followed by further bottle-ageing.
Sensory Profile:	Deep ruby red, rich, lingering aromas suggesting wild red berries and spice, harmonious balanced on the palate, a very distinctive wine suited for lengthy cellaring.
Serving Suggestions:	Excellent with all red-meat dishes, with roast and all types of stews, ideal with wild game.