



FATTORIA SAN MICHELE A TORRI

SAN GIOVANNI NOVANTASETTE Riserva Chianti Colli Fiorentini Docg

This wine derives only from Sangiovese grapes which are picked from a single 2 hectare vineyard. Our intention is to obtain a well structured wine which maintains the typical fruity notes of Sangiovese grapes. The particular terrain on which the vines are cultivated gives the grapes, and subsequently the wine, a marvelous smoothness and surprising freshness.

Soil : The soil is mixed, tending towards clay with a good presence of skeleton, averagely fertile.

Composition : the grape used is Sangiovese (100%).

Training Method : in the vineyards we use the technique of Cordon sprun, with a density of approximately 5.000 plants per hectare.

Harvest period: The grapes are harvested by hand, usually around the 25th of September .

Fermentation and maceration : fermentation takes place in steel vats at a temperature of 28°/30° for approximately 15 days, during which time delicate pressing procedures are performed to gently extract the tannins.

Ageing : the wine is then transferred into 25 hl oak barrels for 9-12 months, transition which serves to complete the Sangiovese ageing process whilst enhancing the fruity flavor.

Alcohol level : 14,00 % Vol.

Residual sugar : 0,9 g/l

Total extract : 30,02 g/l

Total acidity : 5,00 g/l

Color : Rich ruby red, thick and full bodied.

Aroma: intense and long lasting, fruity and floral with a clear hint of spice.

Taste : warm, smooth, fruity, acidity and tannins pleasantly combined .

Comments: Well balanced wine, best after 4/6 years from harvesting.

Food pairing: this wine is well suited to all meat dishes . Excellent with the typical Florentine T-bone steak and with red or grilled meat , but even better served with casseroles and braised meats, such as "peposo" or "stracotto" , in fact, the aromatic quality of the wine goes well with aromatic cooking sauces, while the alcohol and tannin contrast well with the richness and the strong flavour of meat.



ORGANIC WINE



FATTORIA SAN MICHELE A TORRI Soc. Agr. srl

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