



TERRA



VITAM

TERRE DEL BRUNO

— Diddi Boneschi —

CHIANTI

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Grapes: 85% Sangiovese - 10% Canaiolo - 5% Colorino**Vineyard of origin:** Pogni**Soil:** tuff and alberese**Vines per hectare:** 4,000 - 5,000**Training system:** Overturned - spurred cordon**Altitude:** 400 mt above sea level

Vinification: after the harvest, the bunches of grapes are destemmed. The maceration lasted for about 10 days in stainless steel tanks at controlled temperature, allowing the wine to complete the alcoholic fermentation. In this period of time, to extract the color, four daily remontages are carried out. The wine is then decanted and completes the malolactic fermentation by the end of December.

Aging: in stainless steel tanks at a controlled temperature.

Refinement in the bottle: at least 5 months

Tasting notes: ruby red color; vinous aroma with hints of violet; well structured, harmonious, slightly tannic flavor.

To be stored upright at a temperature around 15 ° C.

 750ml

Decanter 2021
PASSIONATE ABOUT WINE SINCE 1975
score 88/100

TERRE DEL BRUNO

Località Pogni di Sopra Marcialla, 159 - 50052 Certaldo (FI)
Tel. +39 3331334379 Fax: +39 (0)571.660863
info@terredelbruno.it - www.terredelbruno.it