



## Chianti Leonardo

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### AREA OF PRODUCTION

Small, hilly area in the communes of Vinci, Cerreto Guidi and a limited number of surrounding areas

### GRAPES

Sangiovese 85%, Merlot 10%, Other red grapes 5%

### VINIFICATION

Maceration on the skins takes place during fermentation and lasts approximately eight days, together with frequent pumping over. Temperature control (26-28°C) during fermentation encourages good colour and tannins while maintaining the rich fruit aromas characteristics of the grapes

### AGEING

Unoaked to maintain freshness and vivacity, the wine remains in temperature controlled tanks until March/April following the vintage

### TASTING NOTES

Clear, intense red in colour, with reasonable depth and 'legs' indicating good structure. Perfumes of cherries and fresh red fruit, mingle with spicy, peppery notes. The wine is lively and fresh in the mouth, with soft, rounded tannins. Good intensity, attractive structure and fine, long length

### SERVING SUGGESTION

Delicious with almost all kinds of starters and light meat dishes, both red and white. Perfect with pasta of all types. Serve at 18°C

### STORAGE

Store away from direct sunlight or direct heat, preferably in a cool dark cellar

