LOMBARDO

Chianti Colli Senesi

It is one of Tuscany's most classic wines, obtained from Prugnolo Gentile (80%), Cannaiolo Nero and Mammolo (10%), Malvasia and Tuscan Trebbiano (10%). It also comes from vineyards enlisted in the D.O.C.G. register and has all the distinctive features of an excellent wine. The percentage of white grapes makes it softer, delicately scented, easy to drink. It is already sold in the month of April or May following the harvest.

Organoleptic Features:

Colour: lively, bright ruby red

Scent: winy with a light scent of violet

Taste: fine, fresh, dry

Ageing period: 4-6 months in concrete butts

Alcoholic content: 12,50%

Service temperature: 16°-18°C

Gastronomy: due to its features, it goes well with a wide variety of foods.

