

# ASTORRE NOTI™

## CHIANTI D.O.C.G. BIO

**Grape Varietals:** mainly Sangiovese, blended with Canaiolo and other territorial vines in small quantities; certified organic

**Vineyards:** Montepulciano and other Municipalities of the Province of Siena

**Average age of the vines:** 15 years

**Soil:** medium texture

**Harvest Period:** september 26th - october 15th

**Vinification:** destemming and crushing; maceration on the skins for 8-10 days at controlled temperature; conservation and maturation in storage tanks for 10-12 months

**Alcohol Content:** 13% by vol.

**Residual Sugar:** 1.5 grams per liter

**Color:** bright red with purple hues

**Aroma:** immediate and direct with strong notes of red fruits

**Palate:** well-structured wine, well balanced, pleasant and harmonious in the finish

**Food Suggestions:** accompanies savory first courses, Tuscan cold cuts, roasted red and white meats

**Serving Temperature:** 16-18 °C / 61-64 °F

