

ASTORRE NOTI™

CHIANTI SUPERIORE D.O.C.G.

Grape Varietals: Sangiovese 100%

Vineyards: hillside of Arezzo, in the heart of Tuscany

Average age of the vines: 25 years

Soil: limestone

Harvest Period: second half of august

Vinification: after soft press, 7/ 8 days of maceration and fermentation in stainless steel

Alcohol Content: 14% by vol.

Residual Sugar: 4 grams per liter

Color: intense red color

Aroma: fragrant and fruity with typical scent of violets

Food Suggestions: delicious with almost all kinds of starters and light meat dishes, both red and white. This Chianti is perfect with pasta of all types.

Serving Temperature: 17 °C / 63 °F

