



FATTORIA PETRIOLO



## Chianti GOVERNO all'USO TOSCANO



### CLASSIFICATION

Chianti DOCG - Governo all'Uso Toscano

### TIPOLOGIA

DOCG

### BLEND

Sangiovese 100%

### VINEYARDS

Italy - Tuscany - Province of Florence - City of Rignano sull'Arno - Land recognized by the Chianti disciplinary production since 1932.

Altitude: 300 meters above the sea. Plants per hectare: 4000/5000 with ages from 5 to 25 years

Exposure: South - South / West.

### TYPE OF SOIL

Pliocene origin, clayish - calcareous with a good skeleton.

### HARVEST

September-October depending on the maturity of each variety

### YIELD

60 quintals of grapes per 42 hl of wine

### VINIFICATION AND REFINING PROCESS

Fermentation in red with maceration on the skins for about about 15-18 days at a controlled temperature. Second fermentation after the first of 5-6 days.

Maturation: at least 6 months in a large barrel and in the bottle for 3 months.

### TASING NOTES

Color: Intense red with garnet-red shades

Aroma: Intense and complex with fruity notes

Taste: Full-bodied with hints of red fruits - fine tannins

### ALCOHOL

13%



VENDEMMIATA  
A MANO