

Bartali
Casa fondata nel 1927

CHIANTI ORGANIC Terraiolo



DENOMINATION: *Chianti DOCG Organic.*

LINE: *Terraiolo.*

GRAPE VARIETY: *Sangiovese 100%.*

PRODUCTION TECHNIQUES: *Grapes from our vineyards are grown without the use of chemicals and GMO (genetically modified organisms)*

Harvest in the month of September, vinification with 2 daily pumpings over at a controlled temperature of 28°C. After racking and subsequent malolactic fermentation, the wine is kept on the lees for 1-2 months. Bottling 6 months after harvesting.

COLOUR: *Bright, brilliant ruby red.*

BOUQUET: *Fine and fragrant with notes of fresh fruit.*

TASTE: *Harmonious, round and very elegant.*

SERVING SUGGESTIONS: *Roasts, braised meats, white and red meats.*

SERVING TEMPERATURE: *Serve at 18-20°C, uncork half an hour before serving.*

Casa Vinicola Bartali s.r.l.