



FONTE DELL'ANGELO

Chianti Colli Aretini DOCG

Produced at:	Arezzo
Grapes variety:	Sangiovese 100%
Alcohol content:	14% vol
Altitude:	300 Metri
Yield per lt/ha:	5500 lt/ha.
Training system:	Cordon spur
Harvest:	From the third decade of September
Date of release on the market:	March of 2 years after the harvest

Vinification process : the bunches are destemmed and crushed very softly in order to preserve the skins. During the fermentation, many punching is carried out to encourage the extraction of aromas, color and tannins from the pomace. After the pomace and skins maceration, which lasts about 8-12 days, the wine is drawn off.

Malolactic fermentation and aging: After racking, the wine is decanted and then the malolactic fermentation takes place. This one lasts about 10 days and takes place at a temperature of 20 ° C. Chianti Fonte dell'Angelo is aged for 6 months in used French oak barrels and 10 months in bottle.

Main analytical parameters:

- Total acidity	5,62 g/l tartaric acid
- pH	3,31
- sugar	1,2 g/l



Food pairing: A wine suitable for any type of pasta and meat, especially typical Tuscan meat.

