

CHIANTI



Winery

Fattoria Bini

Denomination

Chianti DOCG

Vintage

2014

Grape varieties

90% Sangiovese, 10% Merlot

Harvest period

The harvesting of Merlot grapes is usually in the first half of September; the one of Sangiovese grapes is at the end of the month.

Wine making

The grapes are harvested at the right ripeness time, after careful analysis. Once taken to the cellar, they are destemmed and delicately pressed; the must has a controlled fermentation separated for each variety at a maximum temperature of 28° C in stainless steel tanks. The wines obtained after the malolactic fermentation, are then carefully selected and blended.

Tasting notes and food matches

The colour is a luminous ruby red, the wine is young, fresh and easy to drink. Excellent with cold starters and red meats. Serving temperature is 16-18° C.

Terroir

The 32 hectares of vineyards are mostly situated in the area of Vinci. The training system is Guyot and the density is of 4.800 vines per hectare; the average age of the vines is between 8 and 15 years.

Awards

3 grapes from **Duemilavini 2016**
87/100 points from **Luca Maroni 2016**