

CHIANTI COLLI SENESI RISERVA SANTA MARIA

TECHNICAL SHEET



Classification: CHIANTI COLLI SENESI DOCG RISERVA

Area: Monteriggioni (Siena)

Cru: Santa Maria delle Fornaci

Vineyard extension: 1 HECTARE

Grapes: 95% Sangiovese - 5% Canaiolo

Age of the vineyards: Sangiovese 1973 - Canaiolo 1973

Soil: medium mixture of Pliocene origin

Exposure: south-west

Colour: deep ruby red

Fragrance: ripe red fruits, soft herbaceous notes, elegant and intense

Flavour: fresh and soft, delivers complexity on the finish

Service temperature (° c): 18

Serving suggestions: first courses with game sauce, wild boar and stewed pigeon, grilled meats and pecorino Toscano seasoned cheese

Annual production bottles: 3.000

Grape yield per hectare: 4.500

Ageing and fining: maceration and fermentation on the skins for 10 days at a controlled temperature.

Matured in oak for a period of 48 months, in bottle for 12 months.

TENUTA LE CALCINAIE

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