

Chianti Colli Senesi



Grapevine

80 % Sangiovese
10% Merlot
10% Cabernet Sauvignon

Altitude of vineyards

300-400 m above sea level

Exposition of vineyards:

Various

Terrain

Medium consistency layered, sandy, tuffaceous and clayey.

Plant density

4,500 plants per hectare

Wine production per hectare

55 Hl/Ha

Alcoholic content

13,00 % Vol.

Wine-making

The "Antico Colle" Chianti Colli Senesi is made with a mixture of Sangiovese, Merlot and Cabernet Sauvignon grapes.

The harvest normally takes place at the end of September. The alcoholic fermentation takes place in stainless steel vats at a controlled temperature (no higher than 30 C°), the grapes are crushed and the must re-passed over the grape dregs.

The fermentation and maceration process takes between 14- 16 days. Following on from the maceration of the grape skins the wine is drawn off from the vats with a light pressing of the remaining skins and seeds.

Notes on tasting

The colour of this wine is an intense and deep ruby red with a scent of part fresh-part dried fruit. Fruity, excellent structure, soft and balanced aroma.

To be served at a temperature of 16-18 °C. To be accompanied by first courses, roasts, cold meats and cheese.



Az. Ag. Antico Colle di Andrea Frangiosa

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