



## CHIANTI COLLI SENESI

Denominazione di Origine Controllata e Garantita



<b>Grape varieties</b>	Sangiovese 85 % - Cilieggiolo 5% - red grape varieties 10%
<b>Vineyards age</b>	Installed partly in 2004 and partly in 2012
<b>Pruning system</b>	Spur pruned cordon e Guyot
<b>Planting density</b>	5000 plants per hectare
<b>Yield per hectare</b>	7 tons of grapes
<b>Hand harvest date</b>	Last week of September
<b>Crush and fermentation</b>	Alcoholic fermentation and maceration for minimum 15 days in stillness steel tanks with détéstage and pump-overs at a controlled temperature
<b>Ageing and fining</b>	50% of the production ages in 25 hl Slavonia oak barrels for three months. The remaining 50% aged in stainless steel. Fining in bottle for minimum 3 months
<b>Ageing ability</b>	8 years
<b>Tasting notes</b>	
<b>Color</b>	Ruby red with violet notes.
<b>Nose</b>	Floral and fruity notes reminiscent of cherries, ribes, raspberries and balsam notes
<b>Palate</b>	Pleasant and intense aroma. Red fruits and balsam notes. Well integrated fine sweet tannins.
<b>Serving Suggestions</b>	Mushroom soups and pasta with meat sauce, noble poultry, boiled beef in general, fresh cheeses.

### **Sede Legale**

Via Val di Pugna 12/14  
53100 Siena - Italia  
P.IVA 00953460524  
C.F. FMCLLB58T241726E

[www.casteldipugna.com](http://www.casteldipugna.com)

### **Sede Amministrativa**

Via Val di Pugna 11/B  
53100 Siena - Italia  
tel +39 0577 222908  
fax +39 0577 282955

[info@casteldipugna.com](mailto:info@casteldipugna.com)

### **Centro Prenotazioni turistico ricettivo enogastronomico**

tel +39 0577 270058  
mobile +39 345 9286564

[eventi@casteldipugna.com](mailto:eventi@casteldipugna.com)

### **Centro Acquisti prodotti aziendali**

Via Val di Pugna 12/14  
53100 Siena - Italia

[shop@casteldipugna.com](mailto:shop@casteldipugna.com)