

*Bartali*  
Casa fondata nel 1927



## *Chianti*

### *Alberto Bartali*

#### TECHNICAL SHEET

- LINE: Alberto Bartali.
- DENOMINATION: Chianti DOCG.
- GRAPE VARIETY: Sangiovese 80% Canaiolo 20%.
- PRODUCTION TECHNIQUES: Harvest in the second decade of September, vinification with 2 daily pumpings over at a controlled temperature of 28°C and maceration on the skins for approx. 2 weeks. After racking and subsequent malolactic fermentation, the wine is kept on the lees for 1-2 months. Bottling 12 months after harvesting. The wine is put on the market 2 months after bottling.
- COLOUR: Bright, brilliant ruby red.
- BOUQUET: Intensely winy with scents of red fruits.
- TASTE: Harmonious, round and very elegant.
- ALCOHOL STRENGTH: 13,5% vol.
- SERVING SUGGESTIONS: Roasts, braised meats, white and red meats.
- SERVING TEMPERATURE: Serve at 18-20°C, uncork half an hour before serving.

Casa Vinicola Bartali s.r.l.