

Bartali
Casa fondata nel 1927



Chianti Pietralsole

TECHNICAL SHEET

- LINE: Pietralsole.
- DENOMINATION: Chianti DOCG.
- GRAPE VARIETY: 80% Sangiovese, 20% Canaiolo.
- PRODUCTION TECHNIQUES: Harvest in the month of September, vinification with 2 daily pumpings over at a controlled temperature of 28°C. After racking and subsequent malolactic fermentation, the wine is kept on the lees for 1-2 months. Bottling 6 months after harvesting.
- COLOUR: Bright, brilliant ruby red.
- BOUQUET: Fine and fragrant with notes of fresh fruit.
- TASTE: Harmonious, round and very elegant.
- ALCOHOL STRENGTH: 12,5% 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.