



Postcard Chianti DOCG Organic

Italia, Toscana

Klassifikasjon: DOCG

Type: Rødvin,

Vinifikasjon / Produksjonsmetode: Fermentation takes place at carefully controlled temperatures to give a gentle start to the process and a gentle extraction of the tannins, with the aid of some light punching-down. Aging in concrete vats.

Om produktet: The earliest mention of Chianti is from the 13th century and it referred to the high hills around Florence called "Chianti mountains", although no reference was made to the wine. Around the same time, local merchants established the "League of Chianti", a delimited area covering the three towns of Radda, Gaiole and Castellina as a way to promote the wine produced locally.

Farge: Deep ruby red colour

Duft: Pronounced intensity and persistence with aromas of ripe berries and cinnamon

Smak: Good balance of tannins and acidity makes it an easy-drinking, elegant wine

Holdbarhet: Drikkeklar nå, men kan også lagres

Druer / Råstoff: 100 % Sangiovese

Restsukker: 3.5 g/l **Syre:** 5.6 g/l

Alkohol: 13 %

Passer til: 🐟 🍗 🐕

Serveringstemperatur: 17 °C

Vectura nr: 157617

EPD nr: 5737994

Vinmonopol nr:
13030501

Utvalg: Bestillingsutvalget

Størrelse: 750 ml

Emballasje: Glassflaske

Antall per kasse: 6