



THE BOSS

Chianti DOCG

GRAPE PERCENTAGES

90% Sangiovese, 10% Canaiolo

FERMENTATION

Tank at 24 °C for 15 days.

Malolactic fermentation take place immediately after the alcoholic fermentation.

Maturation method steel and concrete vats.

ORGANOLEPTIC CHARACTERISTICS

The Boss presents a ruby red colour; clear and brilliant.

Fruity and Floral, the nose opens with an intense sequence of pomegranate, raspberry, cherry and violets.

Fresh, with aromatic hints of eucalyptus and spicy nuances of nutmeg. Warm on the palate, a generous tannin texture typical of Sangiovese and great taste-olfactory correspondence.

ACCOMPANIMENTS

Very good with "Antipasto Toscano" salami and cheese, crostini, bread with Olive Oil but even with full flavoured dishes such as meat-sauced pappardelle.

Tuscan "Ribollita" and roast chicken as well, sautéed beef with vegetables, and medium aged cheeses.

Service temperature 18 °C.



75 CL



150 CL

