



TENUTA
SAN VITO

SAN VITO - CHIANTI DOCG



Name San Vito

Classification Chianti Docg

Blend 100% Sangiovese.

Harvest In October.

Vinification Red-wine fermentation, with 8-10 day maceration on the skins and regular pumpovers for several days. Malolactic fermentation follows immediately.

Maturation Maturation in steel and glass-lined vats, with further bottle-ageing.

Sensory profile Sparkling ruby red; crisp, full-fruited aromas; beautifully balanced palate with appealing flavours.

Serving suggestions Perfect with meat-based first courses and with all roasts.