



Background

Il Sorriso di Gioia means Gioia's smile! Gioia's elegant and exuberant personality is perfectly represented inside this authentic product of the province of Siena. Comparing to the other areas of Chianti production, the Colli Senesi are composed by a combination of smooth hills and open valleys with a lot of solar exposition.

is pleased to introduce

WINERY: GIOIA & FILIPPO CRESTI **CHIANTI colli senesi 2019 DOCG**

VINTAGE: 2019

SIGHT: intense, ruby red color.

SMELL: aromas of wild cherries, strawberries tobacco and violets

TASTE: good and persistent acidity, typical of Sangiovese, combined with pleasant, fresh, fruity, and easy to drink taste.

Grape Variety: 100% Sangiovese

Production Area: Tuscany , in the area of Chianti Colli Senesi, close to the famous town of Siena

Classification: DOCG

Soil Composition: the soils are composed of mixed clayey sands, a good stony skeleton and fossils

Vinification: the grapes are harvested by hand before undergoing vinification in stainless-steel tanks at a controlled temperature (77-82.4 °F).

Exposure: 230 m above sea level – South/east exposure toward the meadow that includes Siena and San Gimignano.

Vines Per Hectare: 6,600/ha

Harvest period: hand-picked from early October.

Formats: 750 ml

Pairing Suggestion: This Chianti pairs perfectly with all the soups, like cabbage soup, kale and beans soup or the typical Tuscan appetizers with bruschetta, cheese and salami.

Alcohol: 13.0%

Acidity: 4.75 g/l

pH: 3.45

The Winery

Fattoria Carpineta Fontalpino is located on the slopes of the Montaperti hill where the epic battle between the Sienese Ghibellines and the Florentine Guelphs took place on 4 September 1260. The company has been organic for many years now, producing about 100,000 bottles / year of fine wines respecting the traditions of this wonderful territory.