



FATTORIA DI S. QUINTINO

GRAPES SANGIOVESE, CANAIOLO

GROWING AREA

COMUNE DI SAN MINIATO, PISA

ALTITUDE 200 MT. A.S.L.

TRAINING SYSTEM SPURRED CORDON

GRAPE HARVESTING BY HAND IN BOXES
WHEN PHENOLIC MATURATION IS REACHED

VINIFICATION ALCOHOLIC FERMENTATION AT
20°-30°C. MALOLACTIC FERMENTATION IN
STAINLESS STEEL TANKS

MATURATION AND AGING 6 MONTHS IN OAK
TONNEAUX AND 6 MONTHS IN BOXES

TASTING NOTES

COLOUR LOVELY, DENSE RED RUBY

TASTE WELL-STRUCTURED, FRESH, TYPICAL OF THE
RIPE TANNINS

NOSE CHARACTERIZED BY RIPE WILD RED BERRY
FRUITS NOTES

ALCOHOL 13 - 14 %VOL.

SERVING TEMPERATURE 18°C

MATCHING FOODS TRADITIONAL TUSCAN
DISHES: LEGUMES, MEDIUM-HARD CHEESES, ROASTS
AND TOMATO BASED PLATES



CHIANTI DOCG

WWW.FATTORIASANQUINTINO.IT

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