



# ARIZZI WINE

THE CHIANTI WAY OF TUSCANY

## 1 CHIANTI COLLI SENESI DOCG

**Grape variety:** Sangiovese

**Production area:** owned vineyard situated in the town of Murlo, in the area of Chianti Colli Senesi

**Altitude:** 350-400 m above sea level

**Terroir:** medium clay mixture and rich in texture

**Vine training system:** guyot

**Vine density:** 4000-5000 vines per hectare

**Yield per hectare:** 8000 kg/ha

**Harvest period:** first week of October

**Temperature:** 16 °C

**Technical sheet:** manual harvested, gentle de-stemming and pressing, fermentation at a controlled temperature. Brief maceration of the skins from 8/10 days to enhance its freshness and palatability. Refinement in stain steel barrels and afterwards in the bottle for at least 3 months achieving the maximum results.

**Sensory characteristics:** bright ruby red colour with fruity and violet notes. Fresh, aromatic and balanced.

**Serving suggestions:** good match with first courses  
A tip? Try it with homemade pasta such as picci pasta with duck sauce.



Soc. Agricola San Giorgio s.r.l.  
via Fontazzi, 6 - Casciano di Murlo - SIENA  
tel. (+39) 0577 1655845 - info@arizziwine.it  
www.arizziwine.it

