

TENUTA SAN VITO

CHIANTI COLLI FIORENTINI 'DARNO'



Deep ruby red in color with aromas of wild berries and sour cherry on the nose. Fruit follows through on the palate, which is round and succulent with a lingering finish.

Color: Red

Grapes: 90% Sangiovese, 10% Canaiolo

Fermentation: 10-15 days of maceration on the skins with daily pumpovers followed by malolactic fermentation

Aging: in stainless steel and glass-lined concrete before bottling.

Organically Produced ☺

Represented by Soilair Selection

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