

ISTINE

CHIANTI CLASSICO 'VIGNA ISTINE'



Ruby red in color with scents of pine and mountain herbs on the nose. Juicy red cherries and blackberries on the palate with youthful tannins and fresh acidity.

Color: Red

Grapes: 100% Sangiovese

Soil: Galestro and Alberese

Altitude: 550 m

Age of Vines: 15 Years old

Farming practices: organic

Yeast: indigenous

Fermentation: 15 days in concrete & steel tanks, followed by 45 day maceration on the skins

Malolactic fermentation: yes

Aging: 12 months Slavonian oak

Production: 2,000 bottles per year