



Campo La Mora

Chianti DOCG

PRODUCTION AREA:

Toscana

GRAPES:

SANGIOVESE, CANAILOLO

ALCOHOL CONTENT:

12% Vol.

VINIFICATION

The grapes for this wine grow in hillside vineyards planted on sandy, clayey and calcareous soil in Chianti DOCG growing area. After a careful selection completely mature grapes are de-stemmed and pressed. The entire process of vinification and maceration takes place in stainless steel tanks: after approximately 12 days of fermentation at controlled temperature of 20-25°C, the grape skins are left to macerate in wine for a further period, then the wine is finally removed from the skins and undergoes malolactic fermentation, a process that lowers total acidity and makes wine seem rounder and fuller in flavor. The wine is then cold-stabilized, assembled and finally bottled during the following spring.

TASTING NOTES

Colour: Ruby-red with purple hues

Bouquet: Full and reminiscent of violets.

Flavor: Dry and smooth with zesty notes of cherry and berry fruit.

FOOD PAIRINGS

Ideal with veal, pastas, pizza and cheeses

Service Temperature: 16/18°C.

EAN CODE

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www.agricoleselvi.it