

# Le Tre Stelle

Chianti colli senesi DOCG



Grape variety: 90 % San Giovese 4% Canaiolo  
4% Colorino 2% Black Malvasia

Vines pro hectare : 2800

Land exposition : south-east

Ground: of medium misture ,basically clayey soil

Pruning system: "Guyot"

Average age of vineyards : 35 years old

Harvest time: third and last week of September

Harvest: by hand in small plastic basket

Bottle production : 6.000

Fermentation vat: vitrified cement cask

Malolactic Fermentation: yes

Fermentation : 15/20 days at 28°C

Maturation : in vitrified cement cask

Ripening : minimum 2 months in bottle

Alcohol : % vol 13

Total acidity: g/l 5,2

Volatile acidity: g/l 0,45

Colour : deep ruby colour tending to garnet

Smell: very fruity of marasca and egriot cherry with delightful flower notes as wild violet, iris and geranium.

Taste: fresh, rich and robust palate; well-balanced medium bodied wine with a good length and persistence on the finish.

Temperature: 18/19 C°

To be served: it goes very well to every dishes, which belongs to the traditional tuscan cooking.

Toasted bread with extra-vergin olive oil or tomato, pappa al pomodoro, ribollita. Roasted and grilled meat.  
Stracotto al Chianti, t-bone steak. Mature cheese.