



Gocce Santa Croce

Chianti docg Col di Rose

Wine type: red wine

Wine: Chianti DOCG

Alc. Vol%: 12

Grape: Sangiovese 100%

Total production: 200 000 bt

Production zone: vineyards in the province of Florence – Tuscany.

Vintage period: beginning of October

Fermentation: in steel tanks at a controlled temperature of 26/28°C for 12 days of peel maceration.

Aging: once the fermentation is over the wine is aging in steel tanks where the malolactic

fermentation takes place and is then conserved for further 6 months.

Technical specifications:

natural cork, capsule in PVC, front and back label. 1case = 6bottles

Characteristics:

Colour: intensive red with garnet reflections

Bouquet: elegant, winely with notes of cherries

Flavour: dry, smooth and pleasant, long finish

Pairing: best enjoyed with pasta and red meat

Tasting Temperature: 18°C

