

PRINCIPE DEL SOLE Chianti DOCG

L'ARCO



ORIGIN CHIANTI D.O.C.G.

VINTAGE 2013

VARIETIES 90% SANGIOVESE, 10% CANAILOLO

VINTAGE The grapes are selectively hand picked, and after a soft destemming and crushing placed in stainless steel vats by natural gravity.

The alcoholic fermentation lasts for 10 days and the maceration on the skins continues for 22 days at a controlled temperature of 28°C.

The wine is racked into 30hl oak barrels, where it undergoes malolactic fermentation around the end of November and remain there for 24 months before maturing.

The wine is then placed in stainless steel vats for one month to rest before undergoing a light filtration and bottling. L'ARCO CHANTI remains in the cellar to age in the bottle for six months before being released.

ALCOHOL 13,5 % VOL.

TASTE

Intense deep ruby red colour. Interesting, strikingly fragrant and healthy fruit aromas of cherries and raspberries, followed by lighter more complex hints of liquorice and coffee.

Velvety sweet tannin the palate with a fruit aftertaste in finish, making this a very lingering and extremely enjoyable wine.