

## CHIANTI

DENOMINAZIONE DI ORIGINE  
CONTROLLATA E GARANTITA

Governo All'Uso Toscano



**GRAPE VARIETIES:** Sangiovese, Merlot, Malvasia Nera, Colorino.

**AREA OF PRODUCTION :** Centre of Tuscany

**ALCOHOL:** 14%vol

**HARVEST :** September - October

**VINIFICATION :** Alcoholic fermentation for 10-12 days at a temperature of 20-24°C using delestage and racking techniques, followed by maceration in steel for 15 days at 28°C. Subsequent malolactic fermentation and racking. This is where the “new” wine is created, ready to be “governed”. Part of the grapes selected and collected by hand and placed in crates is left to dry out, in crates for about 20 days. The grapes are then destemmed and added to the already fermented “new wine”, proceeding with a second, slow refermentation at a controlled temperature. This procedure, called “governo all’uso toscano”, dates back to the 1800s and comprises the drying out of a part of the best grapes on specific supports, which are then used to activate a second fermentation of the original must.

**AGEING :** refined in steel and elevated in bottle.

**FOOD PAIRING :** roasted meat, traditional tuscan dishes, pasta dishes, medium seasoned cheese.