



**AZ. AGR. IL PARADISO**

## **CHIANTI COLLI SENESI**

**Type of wine:** DOCG

**Vintage on sale:** 2021

**Grape:** 100% Sangiovese

**Vine training:** Cordone speronato

**Age of the vineyard:** 15 and 25 years old

**Exposure:** South-east

**Soil:** Pliocenic sand

**Time of Harvest:** Late september

**Manufacturing:** manual in small boxes

**Total production:** 30000 bottles

**Vinification:** fermentation in rotor steel tank in controlled temperature for 4-5 days. Malo-lactic fermentation.

**Aging:** second used french oak barrels for 8 months.

**Alcohol:** % vol. 13,69

**Total acid:** g/l 5,20

**Total dry extract:** g/l 30,20

**Residual sugar:** g/l 1,70

**Volatile acidity:** g/l 0,70

**Note: Odor:** intensely vinous, sometimes with a bouquet of violet and a more pronounced character of finesse in the aging process. In hot vintages, also flavours of black fruit of the forest.

Taste: harmonious, fruity, slightly tannic, which is refined over time to the soft velvety;

Chianti Colli Senesi, compared to other products in different areas, it is generally more fragrant and easy to drink even by people not accustomed to drinking wine. It is easy to match with typical Tuscan dishes also not too elaborate or prolonged cooking, should be drunk young to enjoy the most of its freshness and fragrance of its youth.

Gastonomic issues: Tuscan salami, pecorino cheese. First courses in general and in particular Tuscan soups like the typical Ribollita soup or beans.

Florentine steak, grilled meat dishes and pork.

Service temperature: 18°C

**Oenologist :** Nicola Berti

