

## TENACE - CHIANTI RISERVA D.O.C.G.

TENACE is a wine designed for ageing that comes from **Sangiovese Grosso grapes**, the same used for the production of **Brunello di Montalcino**. It has an exclusive colour, fragrance and taste, result of 24 months ageing.



### WINE DETAILS

**Classification:** Chianti Riserva D.O.C.G

**Production area:** Vinci – Florence – Tuscany

**Vine variety:** 85% Sangiovese Grosso, 10% Colorino and 5% Canaiolo

**Production technology:** The grapes are harvested by hand and channeled into stainless steel tanks where the alcoholic fermentation begins at a controlled temperature of 31° C, with average maceration time of 20 days. Daily reassemble interventions and targeted délestage techniques are then carried out to improve extraction.

# Luggiano

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## VINCI

**Ageing:** 12 months in French oak barrels, followed by ageing in bottle before release.

**Storage:** 4 years after bottling.

**Alcohol content:** 13.5%

**Tasting notes:** Deep ruby red color, tending to garnet. Large and elegant aroma with notes of ripe red fruits and spices. The palate has a harmonic input. Excellent balance between tannin origin and final result, with a lasting finish of jam and tobacco.

**Serving temperature:** 18° C – 20° C

**Food pairing:** The tannins make it a wine suitable for savoury dishes with deep aromas, roast meats and aged cheeses.