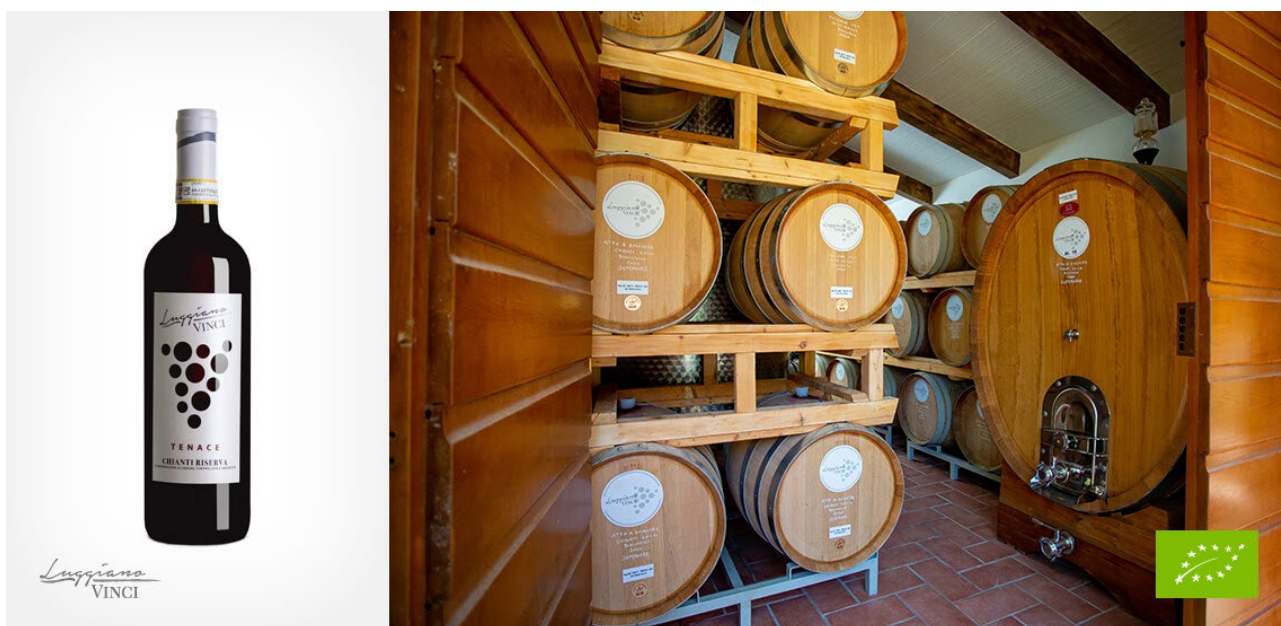


TENACE - CHIANTI RISERVA D.O.C.G.

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 28°C 30°C, with average maceration time of 20 days. Daily reassemble interventions and targeted délestage techniques are

then carried out to improve extraction of color, flavors and scents.

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

Storage: 5 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 licorice and tobacco.

Serving temperature: 18° C – 20° C

Food pairing: The tannins make it a wine suitable for savoury dishes with deep aromas, cacciagione meat stew and aged cheeses.

ORGANIC PRODUCT CERTIFICATION

