

Bartali
Casa fondata nel 1927



Chianti Ducceto

TECHNICAL SHEET

- LINE: Classic.
- DENOMINATION: Chianti DOCG.
- GRAPE VARIETY: Sangiovese 100%.
- PRODUCTION TECHNIQUES: Harvest at the end of September, vinification with 2 daily pumpings over at a controlled temperature of 28°C. Bottling takes place 6 months after harvesting allowing for a longer maturing on the lees, which lends this wine its characteristic roundness.
- COLOUR: Deep ruby red.
- BOUQUET: Fruity with scents of red berry fruits.
- TASTE: Juicy, with an intense, round and harmonious taste.
- SERVING SUGGESTIONS: Roasts, braised meats, white and red meats.
- SERVING TEMPERATURE: Serve at 18-20°C, uncork half an hour before serving.

Casa Vinicola Bartali s.r.l.