



LA CROCE
— *F.lli Zari* —

Chianti Governo all'uso Toscano D.O.C.G.



Appellation: Chianti D.O.C.G.

Grape varieties: 90% Sangiovese, 10% Colorino

Soil: mixed consistency, with sand and small percentages of tuff. Galestro and marine fossils complete the composition.

Vine training system: Guyot and spurred cordon

Plant density per hectare: 4000 – 4500 plants/ha

Vinification: the Sangiovese grapes undergo temperature-controlled fermentation in steel for about 10 days. After being drawn off, the must undergoes slow refermentation together with the Colorino grapes previously left to wither in the fruit room.

Serving temperature: 18°C, great served cooler in the summer months

Alcohol content: 13,5% Vol.

Sensory features: Brilliant red with violet highlights. Intriguing, fresh aroma, with prominent notes of raspberry, cherry and violet. Vibrant and savoury palate, with smooth and enveloping tannins. Medium body, inviting on the palate.

Pairings: Red and white meats, charcuterie and vegetable dishes. Slightly chilled, it is excellent with tasty fish soups like “caciucco alla livornese”.