



MENICUCCI
— FIRENZE 1689 —

VIN SANTO DI CHIANTI CLASSICO

DENOMINAZIONE DI ORIGINE CONTROLLATA



GRAPE VARIETIES: SANGIOVESE 100%

AREA OF PRODUCTION: TUSCANY, ITALY

ALCOHOL CONTENT: 17%

SERVING TEMPERATURE: 15%

HARVEST: HAND SELECTION BETWEEN THE SECOND HALF OF SEPTEMBER AND THE FIRST HALF OF OCTOBER

VINIFICATION: RAISING OF THE GRAPES IN A VINSANTAIA ON CANE TRELIS FOR APPROX 4 MONTHS. PRESSING OF THE GRAPES

AGEING: IN 50L CARATELLO (SMALL WOOD BARREL) FOR AT LEAST 5 YEARS

COLOUR: DARK AMBER COLOUR

BOUQUET: ETHEREAL-ALCOHOLIC FLAVOUR WITH DRIED FIGS, TOASTED ALMONDS AND WALNUT AROMA

PALATE: FULL BODIED TASTE, IT HAS A CONSIDERABLE SUGAR RESIDUAL; PERFECT PERSISTENCE AND HARMONY BETWEEN SWEETNESS AND FRESHNESS

FOOD PAIRING: STRONG CHEES, DARK CHOCOLATE BASEE DESSERTS AND CAKES; EXCELLENT FOR MEDITATION



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