



ROCCA
GRIMALDA



CHIANTI DOCG

2017

VARIETIES

Minimum 70% Sangiovese and complementary varieties of the region Toscana.

PRODUCTION DISTRICT

Hillside plots in the Chianti area.

ALTITUDE

Average altitude: 300–350 metres above sea level.

SOIL TYPE

Tuffstone and alberese, medium-texture soil, both typical of Tuscan's best growing areas.

TRAINING SYSTEM

Guyot and spurred cordon.

HARVEST

September to October.

WINEMAKING METHOD

Red winemaking method, with skins maceration and frequent pumping-over. Fermentation with cultured yeasts, takes place at a controlled temperature. The wine is aged in stainless steel and concrete, and further matures in bottles before release.

SENSORY PROFILE

Ruby red colour. Heady, fragrant and vibrant nose with pleasing hints of raspberries, wild strawberries and Parma violets. Tangy, forthright, harmonious flavour finishing on distinct and lively lingering notes of blackberries and almonds.

ABV

13,00 %.

RECOMMENDED CELLARING

2–3 years in bottles laid down in a cool, dark place.

FOOD PAIRING

Typical Tuscan first courses (ribollita, pappardelle), mixed grilled and roasted meats, sheep's milk cheese.

