



Ugo Biondi

Chianti Colli Fiorentini - DOCG 2014

Varietal: Sangiovese, Merlot, Syrah

Vineyard Exposure: South-East, North-West

Terroir: sandy loam with alluvial gravel

Elevation: 220 - 330m above sea level

Age of Vineyards: 10 - 16 years old vines

Planting Density: 3,700 - 5,000 per acre, 6,000 for Syrah

Trellis System: Unilateral cordon with cordon arm 50 cm

Crop Load: 1,300 - 1,600

Harvest: September / October

Alcohol Content: 13.5% Vol.

Acidity: 5.4 gr/l.

Sugars: 1.0 gr/l.

Vinification: Fermented in stainless steel tanks. Traditional with pumping over and delestage.

Aging: 30% in cement vats – 70% in third passage barriques, and in 27 Hl casks. Stabilization of the product: Fining and filtration

Bottle Aging: 4 months in bottle

Tasting Notes: Deep ruby with purple reflection. On the nose, Intense fruity and fresh, typical of Chianti's grapes with smell of flowers and red ripe fruits, truffle, olive fruit. On the palate, fresh, balanced, great softness, persistent and tasty, it is a great expression of the terroir. It's balanced and persistent and it's perfect with red meat, game, or just spaghetti with polpetta.

Suggested serving temperature: 16-18°C (61-65°F)



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