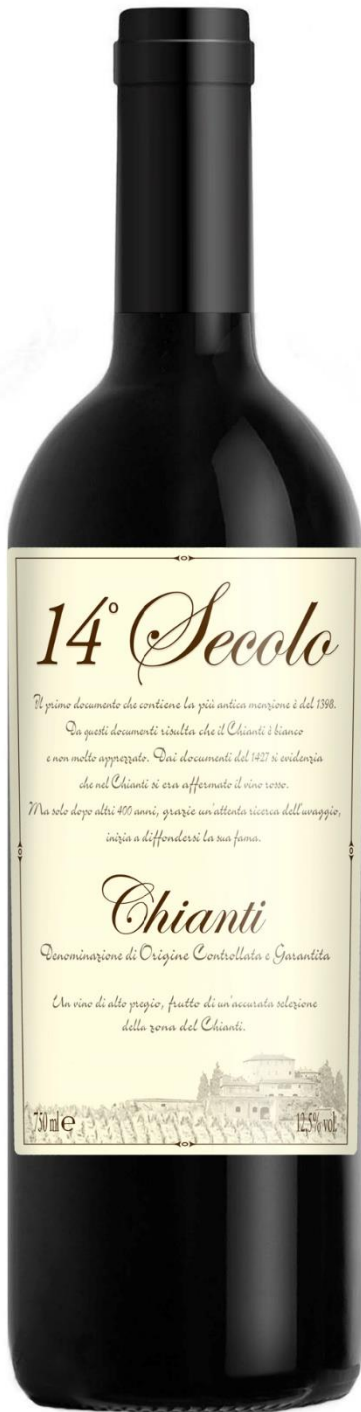


BOTTER



Venezia 1928

CHIANTI DOCG



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| Grapes: | Sangiovese minimum, other typical Tuscan varieties |
| Appellation: | DOCG |
| Production area: | Provinces of Siena, Florence, Pisa, Pistoia, Arezzo. |
| Climate: | The climate is, in principle, mild, with connotations of continental climate; the Tyrrhenian maritime influences are flanked by the mountain ones linked to the Apennine altitudes. Summer is cool on the hills, but very hot and muggy in the valley valleys. Winter is mild in the places located along the coastal plain, but rigid in the internal valleys |
| Harvest: | Second half of September |
| Storage time: | 2/4 years |
| Bottle size: | 750 ml |
| Serving temp.: | 16/18 °C |
| Alcohol content: | 12,5% Vol |



Intense red colour



intensely vinous bouquet with fragrance



Dry and balanced on the palate, Harmonious, dry, sapid flavour , slightly tannic



This wine is suitable for the entire meal. Excellent with salted pork meats, cheese, pasta dishes, white and red meats.

VINIFICATION: The harvested and destemmed grapes have been vinified with 7/8 days of maceration in order to extract colour and structure. The alcoholic and malolactic fermentation are made in stainless steel tanks at a controlled temperature 25/27 °C

