
DANZANTE

ITALIA

CHIANTI CHIANTI DOCG

2022

Danzante Chianti has the distinctive characteristics of Tuscan enology.

VINEYARDS AND VARIETIES

The grapes come from the Chianti area and, more precisely, from vineyards with an optimal southern exposure. The soil is well-drained and of a stony nature. The climate is temperate. During the summer there are generally sunny days and substantial variations in temperature between day and night.

Variety: Sangiovese and complementary varieties

VINIFICATION AND MATURATION

The grapes were harvested in mid-September. The average maceration time was around 8/10 days. The fermentation temperatures were kept constantly between 28 and 29 °C (82.4 - 84.2 °F) in order to guarantee a good polyphenolic extraction, maintaining the aromatic typicality of Sangiovese. Subsequently, the wine remained in stainless steel tanks at a controlled temperature, before reaching bottling.

TASTING NOTES

Danzante Chianti is an intense ruby-red colour. On the nose, it is characterised by the fruity and floral notes typical of Chianti, with aromas reminiscent of violets and red and black berries. The finish reveals delicate spicy and tertiary notes, reminiscent of liquorice, black pepper, and roasted aromas. It has a fine balance between taste and aroma.

TECHNICAL INFORMATION

Denomination: Chianti DOCG
Cultivation system: Spurred cordon
Harvest: mid-September
Total acidity: 5.4 g/l
pH: 3.4
Residual sugars: 4.5 g/l
Alcohol content: 12.5%

