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# DANZANTE

ITALIA

## CHIANTI CHIANTI DOCG 2021



*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 has an intense ruby red colour. The bouquet is characterised by elegant floral notes, such as violet and hints of red fruits. There is a hint of roasted coffee beans and licorice on the finish. The palate has a structure that balances well with the delicate tannic texture. The ending is long. The taste-olfactory correspondence is stunning.

### TECHNICAL INFORMATION

Denomination: Chianti DOCG  
Cultivation system: Spurred cordon  
Harvest: mid-September  
Total acidity: 5.2 g/l  
pH: 3.5  
Residual sugars: 3.1 g/l  
Alcohol content: 12.5%

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