



TENUTA BARBADORO SERAFINO CHIANTI DOCG BIOLOGICO



Grape Variety 100% Sangiovese

Vineyard Location Montespertoli, Tuscany

Soil Chianti region, rich in galestro, clay and limestone

Training System Guyot

Vine Density 5,800 vines per hectare

Yield Per Hectare 8,700 kg. per hectare

Vineyard Size 29 hectares

Annual Production 100,000 bottles/year

Harvest Hand harvested and grapes selection

Vinification Delicate destemming and pressing, long fermentation and maceration in stainless steel vats for 10 days at -26 ° C

Aging Matures for 12 months in concrete vats with batonage twice a month.

Organic Certifications Suolo e Salute certified EU Organic, US Made with Organic Grapes

Alcohol Vol 13.5%

Color Intense ruby red

Aroma Spicy, with sensations of red fruits, berries with good complexity and finesse

Taste Strong tannic, warm with an elegant and balanced body, enveloping on the finish

Food Pairing Red meat dishes, cold cuts, and aged cheeses.

Serving Temperature 16° C. / 60.8° F in large glasses, to be opened about an hour before.

Type Of Cork Compressed Cork Materials

Bottle Size (L) 0.75

