

IGT ROSSO 2020 (VIGNETO DEL CANAILOLO)

Classification:	IGT–Indicazione Geografica Tipica
Production area:	Panzano in Chianti, bottled by Fattoria di Rignana
Grape variety:	100% Canaiolo, single grape variety
Certification:	Organic wine
Exposure:	Southeast - Southwest
Altitude:	400 m above sea level
Soil type:	Clayey and calcareous, Galestro
Training system:	Guyot
Extension of the vineyard:	0,6 hectares
Start of harvest:	10th October, handpicked
Vinification:	Spontaneous fermentation at controlled temperature of max. 27°C in stainless steel vats for 30 days with daily pumpover, no yeast and enzymes are added
Bottling period:	July 2021
Production:	600 fiaschi 0,75 lt.
Alcohol percentage:	14%
Total acidity:	4,5 g/l
Net dry extract:	28,3 g/l
PH:	3,72
Tasting notes:	Bright ruby colour, floral aromas of roses, good minerality, pleasant softness. Aromatic, fruity and velvety on the palate.
Well-suited to:	Excellent paired with simple recipes like Pasta with fresh tomatoes and basil, selection of starters and pecorino cheese with light seasoning.



Fattoria di Rignana di Cosimo Gericke