



LA MIRANDOLA  
CHIANTI CLASSICO  
D.O.C.G.



## TECHNICAL CARD

**Wine Type:** Chianti Classico DOCG

**Grape Type:** Sangiovese and Colorino

**Ground:** Hilly

**System of growing:** Guyot

**Wine making:** Traditional red wine fermentation, with frequent pump-overs and rack-and-return operations, aimed at maximising colour extraction and polyphenolic compounds, with a maceration period of 10–15 days

**Colour:** Red ruby

**Olfactory and gustatory notes:** Earthy, lime, leather and raspberries traces

**Structure:** Middle tall

**Service Temperature:** Ambient temperature

**Marketing:** At least 30 months after the vintage

**Alcoholic degrees:** 13.5 degrees

