



PICUS
CHIANTI CLASSICO
D.O.C.G.



TECHNICAL CARD

Wine Type: Chianti Classico DOCG

Grape Type: Sangiovese

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 13 months after the vintage

Alcoholic degrees: 13 degrees



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