



**DREOLINO**

Chianti DOCG "Il Porcellino" in flask

TUSCANY



<b>ESTATE:</b>	Dreolino
<b>WINE:</b>	Chianti DOCG "Il Porcellino"
<b>GRAPES:</b>	80% Sangiovese, 10% Canaiolo, 10% Ciliegolo
<b>REGION:</b>	Tuscany
<b>CITY:</b>	Rufina
<b>SOIL:</b>	Clay – Iron –Hillside South exposure
<b>TASTING NOTES:</b>	
	<b>COLOR:</b> Strong red with purple glows.
	<b>NOSE:</b> Fresh and floral hints with fruity perfumes recalling strawberries and raspberries
	<b>TASTE:</b> Fresh and lively wine, ready to drink with red-fruits notes
<b>COMMENTS:</b>	Classic red wine fermentation. The maceration of destemmed grapes will take 10-15 days. During this time, pump-overs and manual punching down are daily done for a few times per day. The fermentation of the three different grape varieties is carried on separately, as they will be blended at the end, once pressed