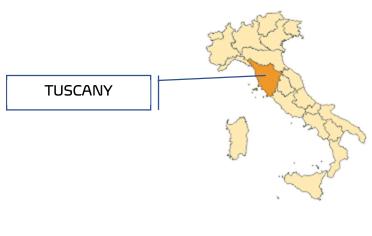




DREOLINO Chianti DOCG "Il Porcellino" in flask



ESTATE:	Dreolino
WINE:	Chianti DOCG "Il Porcellino"
GRAPES:	80% Sangiovese, 10% Canaiolo, 10% Ciliegiolo
REGION:	Tuscany
CITY:	Rufina
SOIL:	Clay – Iron –Hillside South exposure
TASTING NOTES:	
COLOR:	Strong red with purple glows.
NOSE:	Fresh and floral hints with fruity perfumes recalling strawberries and raspberries
TASTE:	Fresh and lively wine, ready to drink with red- fruits notes
COMMENTS:	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