

San Pancrazio

MASTI

dal 1978

Chianti Docg VILLAMASTI

Area of production:

Fiorentine hills

Grapes:

Sangiovese (85%), Colorino (10%) e Malvasia nera (5%)

Exposure and height of vines:

Sud/Est, 250 mt a.s.l.

Average age of vines:

15 years

Harvest:

First 10 days of Ottobre

Wine making:

Vinification in concrete tanks, maceration 18-20 days on skins.

Ageing:

10 months in concrete tanks

Refinement in bottle:

For 4 months before sale

Colour:

Deep ruby red

Perfume:

Fruity and floral, with youthfully vinous notes

Flavour:

Fresh, full, easy to drink, fine and elegant tannins.
Good acidity

Contents:

Alcohol 13% by Vol.

Serving information:

18° C

Dining accompaniment:

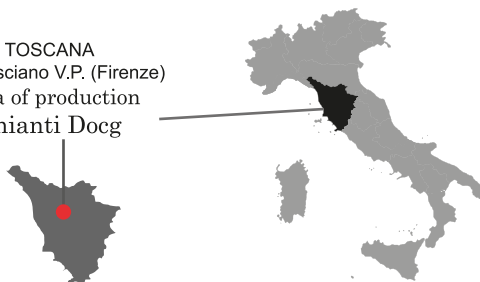
Salame and cold cuts, pasta with meat and/or mushroom sauce, white and red meat, cheeses

Longevity:

2-4 years



TOSCANA
San Casciano V.P. (Firenze)
Area of production
Chianti Docg



750 ml