



TENUTA VITANZA



Estate:	Tenuta Vitanza
Wine:	Chianti Colli Senesi 2013
Grapes:	100% Sangiovese
Vineyard's age:	16 Years
Alcohol:	13,50 %
Time of Vinification:	22 Days.
Wine Making:	Pre-soaking in a cold temperature for three days: pump-over following the density and the temperature under computer control.
Aging:	4 Months in Slavonia oak.
Bottle refinement:	8 Months.
Production:	10000 Bottles.
Time of release:	January 2015
Organoleptic Characteristics:	
Color:	Red Ruby.
Perfume:	Very Fruity.
Pairings with food:	Chianti Colli Senesi Tenuta Vitanza wine is very tasty with white and light meat, but, if you chilled a bit, even better, with fish cooked on the grill or in the oven. Must be served in crystal glasses for red wine at a temperature of about 14 ° C.



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