

*Bartali*  
Casa fondata nel 1927



## *Chianti*

# *Tenuta Campinoti*

### TECHNICAL SHEET

- LINE: Tenuta Campinoti.
- DENOMINATION: Chianti DOCG.
- GRAPE VARIETY: Sangiovese 100%.
- PRODUCTION TECHNIQUES: The grapes harvested in the third week of September are vinified using modern fermentation technologies. After malolactic fermentation the wine is matured on the lees for 3 / 4 months, after which it is bottled.
- COLOUR: Brilliant ruby red.
- BOUQUET: Intense, of red fruits and minerals.
- TASTE: With good body and a very elegant tannicity.
- SERVING SUGGESTIONS: Roasts, red and white meats, ripe cheeses.
- SERVING TEMPERATURE: Serve at 18-20°C, uncork half an hour before serving.

Casa Vinicola Bartali s.r.l.