

impera 01



CHIANTI DOCG

Grapes	Sangiovese, Canaiolo
Winamaking	Fermentation in red with maceration on the skins for about 10 days at a controlled temperature. Maturation in stainless steel. Ageing in the bottle for a month.
Aging	3 months in steel tank and one month in bottle.
Features	Ruby red, intensely winey with hints of violet and berry harmonious, dry, sapid, slightly tannic, which is refined by ageing to a smooth velvet.
Pairing	Bolognese pasta, ragout lasagnas, barbecued pork, fiorentina steak, pecorino cheese and Parmesan.
Alcohol	12,5%