



In 500 BC, the ancient Etruscans were already cultivating grape vines in the Chianti region of Tuscany. "Chianti" is from the Latin word "clante", name of a local ancient forum of that era. The Colli Senesi area is undoubtedly amongst the best in the Chianti region and the wine produced there is of a very fine quality. In this contest, San Gimignano occupies a position of distinction because of its ideal soil and climate as well as its historical beauty.

Here, Pietraserena, which has been described by Zeffirelli as "one of the most beautiful portions of the area", stands amongst the vineyards, on a terrain that still today uncovers Pliocenic sea shells! The Chianti Colli Senesi is gained by adding a small percentage of Colorino and Canaiolo to the Sangiovese grapes. This wine is made with great care and it reflects the typical fine qualities of the region.

## *Chianti Colli Senesi* DOCG *"Chianti Pietraserena" 2014*

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### GRAPE VARIETIES

*Sangiovese 90%, Colorino, Canaiolo*

### WINEMAKING

*Fermented in stainless steel vats at controlled temperatures; Refinement in concrete tanks for one year.*

### ANALYTIC DATA

*Alcohol content: 13 % vol.*

### ORGANOLEPTIC CHARACTERISTICS

*Ruby-red;  
Striking fragrance of raspberry and sweet-smelling violet.*

### GASTRONOMY

*Great with grilled meat, roasts and Tuscan pecorino cheese.*

*Serving temperature 18-20 °C*

### AVAILABLE FORMATS

75 cl



## AWARDS

1988 DOUJA D'OR  
GOLD MEDAL



2003 *Wine Spectator* 80/100

2004 *Wine Spectator* 83/100

2004 *GAMBERO ROSSO*

