

“IRPIDE”

*A word from the Tuscan dialect that evokes the happy memory of grandparents and the light-hearted childhood spent with them.
We would like this wine to convey some of this carefree joy.*



CHIANTI COLLI SENESI D.O.C.G.

Production zone: San Gimignano (Sienna district in Tuscany, Italy)
Grape varieties: 90% Sangiovese, 3% Syrah, 7% Colorino

THE VINEYARDS

Exposition: south-east
Altitude: 290 meters above sea level
Soil composition: prehistoric seabed, sand, clay and marine fossils
Growing method: spurred cordon
Year of plantation: 1971 - 2005



HARVEST AND FERMENTATION

Harvest period: third week of September
Harvest: manual
Alcoholic fermentation:
in stainless steel tanks with temperature controlled at 26° C
Malolactic fermentation: yes
Maturation: 6 months in stainless steel vats
Ageing: 12 months in small french tanks.
Bottle refinement: we suggest a minimum 8 months
Average production: 2600 bottles

TASTING NOTES

Visual exam: intense red color
Olfactory exam: the aging gives the wine a smooth and slightly spicy feature with elegant tannins and medium acidity. Intense, fruity fragrance with notes of spices and caramel
Gustatory exam:
with a good structure, it has an aromatic, warm and perky taste
Food pairings:
savor it with red meats, game meat, stewed meats and ripe cheese. A wine to share

BOTTLE SIZE

750 / 1500 ml