



ITALY
RED

LA FORTEZZA CHIANTI

Region: Tuscany, Italy

Grape: Sangiovese 85%, Canaiolo 5%, Cilieggiolo 5%

ABV: 13%

TASTING NOTES

Colour: Bright ruby red, tending towards garnet.

Nose: A fruity perfume with notes of violet.

Palate: Full, tannic, and harmonious. The mouthfeel is velvety with a long and persistent sensory duration.

SERVING

Serving Temperature: Enjoy at 18°C

Pairing: It pairs perfectly with typical dishes of Tuscan cuisine, ranging from hearty soups to roasts.

VINIFICATION


Produced under the Denominazione di Origine Controllata e Garantita (DOCG) classification. This Chianti is crafted to respect the traditional Tuscan profile, balancing the structure of Sangiovese with traditional blending grapes to achieve a harmonious and persistent finish.



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