

Sangiovese Merlot Cabernet Sauvignon

GRAPE VARIETY

85% Sangiovese
10% Cabernet Sauvignon
5% Merlot

VINTAGE

2015

AGEING

18 months in 225L
French oak barrels

ANALYTICS

Acidity 5.62g/L
Sugars 0.20g/L

ALCOHOL

14%

WINE TYPE

Red wine

TASTING NOTES

Aromas of blackberries, blueberries and lavender follow through to a full body, tight and dense fruit and a long and chewy finish. Needs time to come together. Try after 2020. JAMES SUCKLING



CANONICA A CERRETO

53019 SIENA ITALY

WINEMAKING

The grapes are hand harvested in 20kg boxes at our vineyards and harvesting is done in stages to ensure perfect ripening of the grapes.

Fermentation takes place in temperature controlled stainless steel tanks. Fermentation usually lasts about 35 days at around 25 - 28 degrees Celsius. Great color and aromas are extracted from the skins of the grape varieties.

18 months ageing in 225L French oak barrels (1st and 2nd passage) provide complexity and a perfect balance between fruit and wood.

Bottled and stored for 6 months in our cellar with excellent temperature and humidity conditions.

ESTATE & VINEYARD

Canonica A Cerreto (small chapel in an oak forest) is situated in the hills of Chianti Classico region near Siena in Tuscany. The vineyards are over 30 years old and are located at 1,250 a.s.l. Limestone and clay are the main components of the soil. The climate is hot during the day and windy and cool at night.

AWARDS

JAMES SUCKLING: 94 Points