



PICUS
CHIANTI CLASSICO
D.O.C.G.



TECHNICAL CARD

Wine Type: Chianti Classico DOCG

Grape Type: Sangiovese

Ground: Hilly

System of growing: Guyot

Wine making: Traditional in red, with frequent boiling and delestage, for a greater extraction of colours and substances poliphénoliques with maceration for 10-15 days

Colour: Red ruby

Olfactory and gustatory notes:

Earthy lime, leather and raspberries traces

Structure: Middle tall

Service Temperature: Ambient temperature

Marketing: At least 13 months after the vintage

Alcoholic degrees: 13 degrees

