
RAMPA DI FUGNANO

di Traxler & Ehrenbold



VIA DEI FRANCHI

Chianti Colli Senesi D.O.C.G.

denomination: Chianti Colli Senesi DOCG

production zone: San Gimignano - SI

color: ruby red

reflections: purple

intensity: brilliant

nose: intense, persistent

scents: violet, raspberry, maraschino cherry, blackberry, cherry

mouth: fresh, with balanced tannins, persistent, harmonious

vinification: destemming, crushing, fermentation in stainless steel tanks, with temperature control, malolactic, blending

bottle racking: 4 months

serving suggestions: Any meal wine

grape varietals: Sangiovese 90%, Canaiolo 10%

average bottle production: 24.000

vineyards: Sottoliveto, Antico and Montese vineyards; South South-West exposed; 4 hectares; 250 - 300 metres asl

soil: Clay, sand, pliocene

yield: 7,000 Kg. per hectare

harvest: October