

ROMIGNANO



## Chianti Botteghino DOCG



- Fattoria di Romignano is located in the heart of Tuscany, 30 km south of Florence. The owners bought the property in the early 1900s and have been producing wine since then.
- They separated the existing vineyards from the other cultivations (olives, wheat, beans) and created a well-balanced environment obtaining high quality grapes. The soil is characterized by a mixture of clay and sand and the slopes have a southern exposure.
- Today fifty acres are dedicated to the vineyards and twenty-five to the olive trees, integrally cultivated with biological techniques. The whole process, from harvesting to bottling, is conducted at the farm under the supervision of qualified agronomists and oenologists.

**Varietal:** 100% Sangiovese

**Appellation:** Chianti DOCG

**Production Zone:** Terranuova Bracciolini, Arezzo, Tuscany, altitude 400m a.s.l

**Soil:** Mostly clay mixed with sand

**Vinification:** Hand picked. Maceration and fermentation in stainless steel tanks. Malolactic fermentation occurs.

**Maturation:** 12 months in stainless steel tanks & 6 months in bottle

Sunny hills, with warm days and cold nights.. The result is a good accumulation of sugar and tannic components on the grapes, making for a full and flavor-rich Chianti.



100% ORGANIC

- *Brilliant ruby red with garnet hues. On the nose exotic notes of ripe fruit and flowers introduce a rich and dry palate with a lingering well-balanced aftertaste.*
- *A perfect match for game, roasted or grilled meat and rich pasta dishes with flavorful sauces.*

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