

TENUTA SAN VITO

CHIANTI



Ruby red in color with bright aromas of cherry and red currants. Juicy on the palate with bright acidity and hints of black pepper on the finish.

Color: Red

Grapes: 100% Sangiovese

Fermentation: 8-10 days of maceration on the skins with daily pumpovers followed by malolactic fermentation

Aging: in stainless steel and glass-lined concrete before bottling.

Organically Produced 😊

Represented by Soilair Selection

[Seventy.com/SanVitoChianti](https://seventy.com/SanVitoChianti)