

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

Skin Maceration: 8-10 days

Fermentation vessel: Stainless steel

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

Farming practices: Organic

SOILAIR
SELECTION 