

TENUTA SAN VITO

CHIANTI COLLI FIORENTINI 'DARNO'



Deep ruby red in color with aromas of wild berries and sour cherry on the nose. Fruit follows through on the palate, which is round and succulent with a lingering finish.

Color: Red

Grapes: 90% Sangiovese 10% Cannaiolo

Farming practices: organic

Skin Maceration: 12-15 days

Fermentation vessel: stainless steel

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