



# Le Masse



Chianti

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## Chianti DOCG Le Masse

**Wine region:** Tuscany- Italy

**Designation:** Chianti DOCG Le Masse

**Production area:** Barberino Val d'Elsa (Florence)

**Altitude:** 350 mt a.s.l.

**Harvest:** Manually from end September to early October

**Vinification:** Alcolic and malolactic in stainless steel

**Grape Varieties:** 100% Sangiovese

**Refining in bottle:** min. 6 months

**Bottles produced:** 4.000 bottles 0,750 ml

**Alcoholic Graduation:** 13,5 % vol.

**Bouquet:** Red fruits, plums, mature cherry and violet

**Color:** Deep ruby

**Serving Temperature:** 16-18°C

**Best with:** Both red and white meat, roasts and both medium and mature cheeses

**Label:** Designed by Christiane Kammann

