

FAMIGLIA
ZINGARELLI



TENUTA SANT'ALFONSO

Chianti Classico DOCG

One of the winery's two prestigious and historic Crus. The higher clay content of the Sant'Alfonso vineyards is proof of how Sangiovese can offer different expressions depending on where it is grown.

Grape varieties

Sangiovese 100%

Production technique

Chianti Classico Tenuta Sant'Alfonso is fermented using the most advanced techniques to preserve the grapes' natural concentration and is subsequently transferred to French oak barrels with a capacity of 35 hectoliters, where it ages for around one year. Follows a period in the bottle before being released.

Organoleptic characteristics

Color: intense ruby red.

Bouquet: intense and rich nose, with a pronounced sensation of ripe red fruit and spices.

Taste: warm, smooth and with a good structure. Great smoothness with a good balance of tannins.

Winemaker's recommendations

Although not classed as a Riserva, with its immensel refined organoleptic qualities, generous body and extensive ageability, it has the characteristics to be a great companion of full flavored entrees such as roasts and game.

Stored properly it can age for 5/6 years.

Serve at 16/18°C. Alcohol content 13,50% vol.

