

ARILLO IN TERRABIANCA



Sacello

CHIANTI CLASSICO ANNATA DOCG

GRAPES

Sangiovese (100%)

GROWING AREA

Tenuta Terrabianca, Radda in Chianti (Chianti Classico)

ALTITUDE

410 metres a.s.l.

SOIL

Medium-textured soil with a high content of rock fragments

TRAINING SYSTEM

Guyot

VINIFICATION

In temperature-controlled stainless steel tanks. Post-fermentation maceration on the skins for 7–10 days.

AGING

6–8 months of aging in unvitified concrete tanks.

ALCOHOL

13,5 % by Vol.

Dosi Distribution Wine