

SANT'ELLERO - CHIANTI DOCG – LA GINESTRA

Vinification: Crafted from 100% Sangiovese grapes, this wine embraces a low-intervention approach. It begins with brief maceration, utilizing both destemmed grapes and whole bunches, before naturally fermenting in stainless steel and cement tanks, which help retain its purity and freshness. The result is a fruity, easy-drinking wine, enriched with earthy and floral notes, embodying the essence of its organically farmed vineyards and traditional winemaking techniques.

Tasting note: This natural red wine captivates with vibrant cherry and pomegranate flavours, enhanced by subtle notes of roasted pepper and earthy aromas. Its easy-drinking tannins lead to a floral finish, with hints of plum and dark fruit. Fermented and aged in steel tanks, it showcases lively acidity, a touch of smokiness, and a refreshing character.

Style	Medium-Bodied Red
Producer	La Ginestra
Category	Red
Country	Italy
Region	Toscana
Appellation	Chianti Docg
Grape Variety	Sangiovese
Vintage	2022
Barrel	No Barrel
Alcohol Content	12%
Organic & Biodynamic	Sustainable Quality, Biodynamic Certified
Bottle Format	750 ml
Food & Wine Matching	Aged Cheese, Aperitif, Beef, Cheese, Creamy Cheese, Fresh Cheese, Lamb, Light Starters, Meats, Mushrooms, Parmigiano Reggiano, Pasta, Pizza, Pork, Poultry, Risotto, Veal, Vegetable Dishes, White Meats, Cured Meat

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