

LA PIEVE

Fortebraccio

Chianti docg 2002

Appellation:
Chianti docg

Producer:
La Pieve, Montaione (Fi)

Name of Wine:
Fortebraccio

Grapes:
100% sangiovese

Maturation:
12 months in oak barrels and 5 months
in the bottle

Colour:
Intense ruby red

Bouquet:
Winy and fruity, violet flowers

Taste:
Taste of plum and a note of leather. Structured, good tannic and acid level.

Alcohol Percentage:
13%

Service Temperature:
16-18 degrees

Enjoy With:
Red meats and mature cheeses

Notes: Awarded with the Two Glasses in Vini d'Italia 2004

