



Bello Stento 2023

From the sweet grapes of vine fields on the Bello Stento promontory, our young and vigorous wine is inviting by nature.

— BRAND

La Madonnina

— TYPE

Red Wine

— AREA OF PRODUCTION

Region: Tuscany

Province: Florence

Municipality: Greve

Estate: La Madonnina

— GRAPE BLEND

Sangiovese

— APPELLATION

Chianti Classico DOCG

— TERRAIN COMPOSITION

Extremely rich in clay, with a high calcium content

— YIELD

750g/m²

— FARMING SYSTEM

Spurred cordon

— VINIFICATION

Maceration with skins for 10-15 days in 150 hl stainless steel fermentation vats; three delestages, pumped over daily at a controlled temperature of 26°C

— AGEING

In stainless steel tanks for 12 months

— ALCOHOL CONTENT

13% vol

— TOTAL ACIDITY

5,8g/l

— RESIDUAL SUGAR

<0,5g/l

— LONGEVITY

4/5 years

— TASTING NOTES

Intense bright red in colour, impetuous and vibrant, fresh, with sweet violet and black berry fruit notes, on the palate it presents a good level of acidity, it is fruity, dry and harmonious; a wine with a refined structure, for enjoying with good food, every day

— SERVING SUGGESTIONS

Ideal served with pasta, roast, boiled and grilled meats, mushrooms and game

— SERVING TEMPERATURE

14-16°C

— SIZE

75cl, 100cl wicker wine bottle

