

FERRANTE CHIANTI COLLI SENESI DOCG

WINEMAKER'S NOTE

A harmonious and terroir-driven Chianti that beautifully reflects the character of the rolling hills surrounding Siena. Elegant yet approachable, this wine captures the authenticity of the Tuscan countryside through its vibrant freshness, refined structure, and unmistakable sense of place.

COLOUR: Bright ruby red with lively reflections, expressive of its youthful character and freshness.

NOSE: Fresh red fruit and floral notes.

PALATE: Balanced, fresh and smooth, with vibrant acidity and well-integrated tannins that provide structure without overpowering the fruit.

FOOD PAIRING

Pasta with meat sauce, white meats, cured meats.

WINE MAKER

Winery winemaking team

GROWING AREA

Colli Senesi – Tuscany

VINES AGE

20 years

EXPOSURE

South-West

SOIL

Clay



GRAPES HANDLING

Carefully harvested at optimal ripeness to preserve freshness, aromatic purity and varietal expression.

WINE MAKING

Traditional vinification with controlled fermentation techniques designed to enhance fruit character, balance and terroir expression.

REFINEMENT

Aged in stainless steel tanks to maintain the wine's freshness, aromatic clarity and authentic varietal profile.

GRAPES

Sangiovese

TRAINING SYSTEM

Guyot

FARMING PRACTICE

Conventional

ALCOHOL

12,5°

CELLARING

5–6 years

SERVICE TEMPERATURE

16°-18°C (60°F).

THE DIFFERENCE IS

The straightforward elegance of the Senesi territory: genuine, refined and deeply connected to its Tuscan roots.