

## Faunae 2015



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Chianti Classico DOCG

A testament to a still uncontaminated land that has remained unchanged through time, Faunae expresses all the essence of Chianti Classico in perfect harmony with the lands that produce it.

## Climatic trend

The regular rainfall during the winter of 2015 together with the dry and sunny spring that followed contributed to a homogenous development of the leaves. During the first week of August, significant rain brought some much needed respite to the plants, while the months of September and October - drier and with chilly evening temperatures - allowed the grapes to develop and ripen perfectly.

## Technical notes

**Origin:** Chianti Classico

**Exposure:** South East

**Soil typology:** Clayey and rich in rocks and gravel

**Plant density:** 5.000 plants/ha

**Breeding:** Cordon trained and spur-pruned

**Wine Variety:** Sangiovese, Other varieties

**Alcohol content:** 13%

**Maceration Time:** 15 Days

**Malolactic Fermentation:** following alcoholic fermentation

**Maturation:** Stainless steel - 12 Months

## Tasting notes

Intensely ruby red with bright hues, Faunae's bouquet prominently features cherry, blackberry, and other mixed berries. The palate is soft and inviting with a good tannic structure.

**Wine pairing:** This elegant, structured wine is an ideal accompaniment to grilled meats, aged cheeses, and ethnic dishes.