FRESCOBALDI
TOSCANA

Faunae 2015



Formati

Bottle

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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.