

Faunae 2017



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Chianti Classico DOCG

As a representative of an uncontaminated and unchanged land of breath-taking landscapes, Faunae expresses the essence of Chianti Classico and its terroir perfectly.

Climatic trend

The 2017 season will be remembered as one of the warmest in recent times. Winter proved quite variable, raining only at the end of February and beginning of March. From May onwards, rain was very scarce, with occasional storms in late spring. Over the summer, temperatures reached extremely high peaks. The first few days of September saw some beneficial rainfall, which helped the ripening process. At harvest, the grapes were healthy and nicely concentrated.

Technical notes

Wine Variety: Sangiovese and complementary varieties

Alcohol content: 13%

Maturation: Steel - 12 Months

Tasting notes

Faunae 2017 has an intense ruby red colour. Its bouquet is fairly fruity with predominant wild berry aromas, in particular blackberry. It has a slightly floral, spicy finish and is characterised by good persistence. Soft and enveloping in the mouth, the tannins are well integrated.

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