

## Faunae 2018



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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 2018 season saw early sprouting due to higher-than-average seasonal temperatures in April and March. The month of May, on the other hand, was rainy. From June onwards, temperatures increased and summer was decent with very little rainfall. September saw successive days with excellent diurnal range, guaranteeing the proper ripening of the grapes.

## Technical notes

**Wine Variety:** Sangiovese and complementary varieties

**Alcohol content:** 13%

**Maturation:** Steel - 12 Months

## Tasting notes

Faunae 2018 has an intense ruby-red colour. Its bouquet is fresh and pleasantly fruity with notes reminiscent of fresh raspberries and wild strawberries. Secondary aromas include hints of sweet violet flowers and spiced notes. On the palate, it is soft and enveloping with well rounded tannins. The finish is wonderfully persistent and intense.

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