

Faunae 2022



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Chianti Classico DOCG

The embodiment of an unchanged and uncontaminated environment, Faunae expresses the true essence of Chianti Classico, crafted with the utmost respect for the breathtaking landscape around us.

Climatic trend

There was a good amount of rainfall in winter 2021/2022, as well as in spring 2022. This situation created sufficient water reserves for the subsoil. Budding took place a few days later than usual, but the increase in temperatures led to smooth vegetative development. Summer days with above-average temperatures allowed the Vermentino grapes to ripen splendidly, which resulted in a magnificent development of aromas. The sun and the refreshing sea breezes were the perfect companions during the harvest period; both allowed the plants to achieve compositional balance, an expression of this microclimate. The most genuinely Mediterranean expression of Tuscany.

Technical notes

Wine Variety: Sangiovese and complementary varieties

Alcohol content: 13%

Maturation: 12 months in stainless steel

Tasting notes

Faunae 2022 has a ruby red colour. The bouquet is typical with notes ranging from red and black berries to florals such as rose and violet. The spiciness is also interesting with hints of black pepper, clove and star anise. The palate is fresh, savoury and with soft tannins that refine with time.

Wine pairing: This elegant and structured wine is ideal with grilled meats, aged cheeses and exotic dishes.