

Faunae 2023





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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

Winter 2023 was characterised by fairly cold weather with abundant precipitation. The spring thaw and the increasing temperatures allowed the vines to bud in the typical period for the Chianti area and this altitude. The cool spring temperatures helped the foliage develop well, forming a complete and extensive wall of leaves. The typical veraison took place at the start of August thanks to the warm conditions during the day, though mitigated by good ventilation at night. The summer was very hot, but not plagued by excessive temperatures, and saw rain at the end of August. The grapes arrived in the cellar with extraordinarily intense aromas and rich, soft and velvety tannins.

Technical notes

Wine Variety: Sangiovese and complementary varieties

Alcohol content: 13%

Maturation: 12 months in stainless steel

Tasting notes

Faunae 2023 is characterised by its stunning and vibrant ruby-red colour. The bouquet is characterised by hints of red fruit and flowers, as well as spicy notes of black pepper and cloves. The palate is fresh and savoury, characterised by soft tannins that will refine over time.

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