

BACCO FELICE



Born from the first vines in '71, then called Chianti Putto, Bacco Felice proves to be an elegant table wine for every day.

Classification

Chianti D.O.C.G.
Made with organic grapes

Year of planting

2002 - 2003

Wine variety

80% Sangiovese, 10% Canaiolo,
10% Malvasia Nera

Grape yield per hectare

60 ql/ha

Exposure

South / South West

Training system

spurred cordon

Vinification

The grapes are harvested by hand and sorted. Alcoholic fermentation is carried out by native yeasts at a controlled temperature, during which pumping over and delestage allow a correct extraction. The duration of fermentation varies depending on the grapes and the year. Spontaneous malolactic fermentation after racking and soft pressing of the pomace. The wine rests in stainless steel tanks until spring and is periodically stirred on its fine lees.

Ageing in bottle

minimum 3 months

Drinkability

between 3-5 years

Organoleptic examination

bright red in colour with an intense bouquet, perfect balance between softness and acidity, with the typical fragrance of Chianti violets.

Suggested serving temperature

16-18°C

Format

750 ml

Alcohol content

13,5%VOL

Food pairings

with vegetarian pasta dishes or white and red meat sauces, red meat, poultry and roasts

Certifications

Organic, Biodynamic from 2020, Demeter certification
ViNnatur members.

