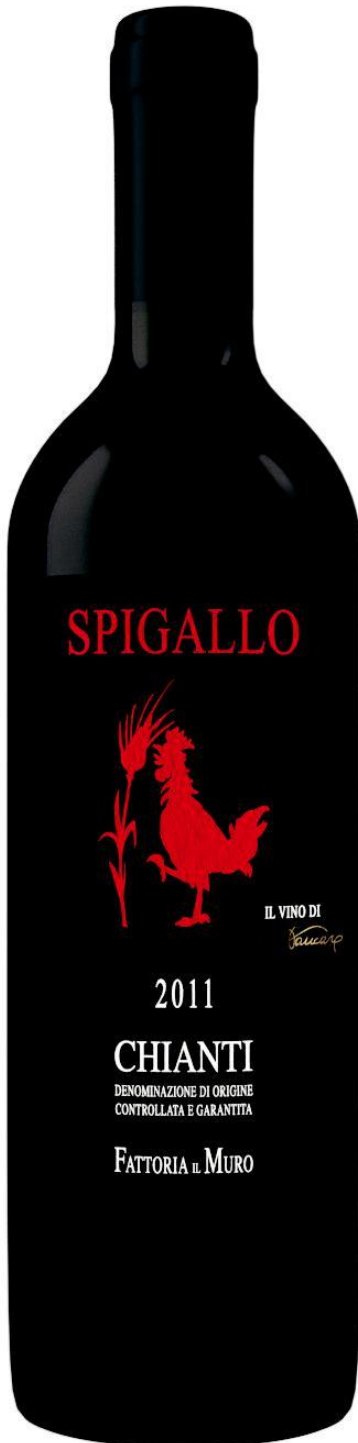


FATTORIA IL MURO



SPIGALLO

Chianti DOCG

FEATURES

We decided to name our Chianti «Spigallo» in 2011, when we have changed the farm's image and have adopted a cock pecking a sheaf of wheat from the family crest as our logo. The name Spigallo is a pun, wordplay created with two Italian words «spiga» (sheaf of wheat) and «gallo» (cock) both used in the family crest and in our logo.

DENOMINATION: Chianti DOCG

VARIETAL: 80% Sangiovese, 20% Merlot

PRODUCTION ZONE: Central Italy, Tuscany, Arezzo

VINEYARDS: "Capannino" 1.20ha, planted in 2003, on 250mt above sea level

SOIL: Clay loam rich in marl

VINIFICATION: Fermentation in cement tanks at controlled temperature, for about two weeks

MATURATION: 6 months in traditional Tuscan big barrels made of chestnut wood

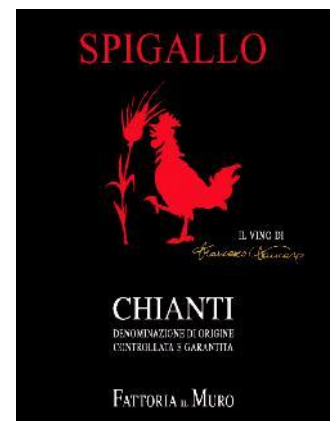
TASTING NOTES: It is rich, full-bodied and perfectly balanced wine of intense ruby-red colour with purple hints. It is characterized by delicate bouquet of red roses and berries (black currant and blueberry). The taste is rich, with an important tannic structure featured by lively and slightly sweet tannins.

FOOD PAIRING: Red and white meats, pastas and pizza.

CLOSURE: Certified cork free from TCA

SERVING TEMPERATURE: 18°C

ALCOHOL: 13,5%



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