



SPIGALLO

Chianti DOCG



We chose the name "Spigallo" for our Chianti in 2011, the year we renewed the farm's image and adopted as our logo the rooster pecking a sheaf of wheat, taken from the historic family crest.

DENOMINATION: Chianti DOCG

VARIETAL: 80% Sangiovese, 20% Merlot

PRODUCTION ZONE: Central Italy, Tuscany, Arezzo

SOIL: Clay loam rich in marl

VINIFICATION: Fermentation in stainless steel at controlled temperature, for about two weeks

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

TASTING NOTES: It is a fresh, new and fruity wine. It is characterized by an intense ruby-red colour with purple hints and by a perfume of bouquet of red roses and berries fruit (such as black currant and blueberry). The taste is rich, with an important tannic structure although featured by lively and sweet tannin.

FOOD PAIRING: Red and white meats, pasta and pizza

CLOSURE: Certified cork free from TCA

SERVING TEMPERATURE: 18°C

ALCOHOL: 13,5%



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