

DAVINCI.

Chianti



For our Chianti, we source our grapes from south-facing hillside vineyards outside Vinci and Cerreto Guidi in the western part of the Chianti region.

Our Chianti is made with 90% Sangiovese grapes and 10% Merlot grapes. The grapes are gently crushed and fermented in stainless steel tanks with temperatures controlled between 70°F and 80°F. This temperature control allows us to produce a Chianti with balanced tannins and rich fruit aromas and flavors. The wine is then fermented to dry for 8 days. About 15% of the wine is barrel aged for 6 months in new and used American oak barrels to add some complexity to it.

DaVinci Chianti is a well-balanced wine of medium weight with jammy flavors of ripe plums, cherries and red fruit. It has a deep crimson color and is a lively wine with a soft mineral finish and round tannins that linger in long, peppery finish. This wine pairs perfectly with all starters, pastas and meat dishes and is best when served slightly below room temperature (64°F).

2008

- 86 Pts. Wine Spectator

2007

- 90 Pts. Wine Spectator

2006

- 88 Pts. Wine News
- 86 Pts. Wine Spectator

2005

- 87 Pts. Wine Enthusiast
- 86 Pts. Wine News
- 89 Pts. Wine Report
- 86 Pts. Wine Spectator