

WINE TECHNICAL SHEET

I SODI DEL PARETAIO FGA Filippo Gaslini Alberti Selection Chianti DOCG



Vintage: 2023

Type: Red

Classification: Chianti DOCG

Grape Variety: Selection of our best Sangiovese, Cabernet Sauvignon, Merlot, Syrah.

Production: 50,000 bottles.

Location: Terricciola (PI)

Yield per hectare: 80 quintals per hectare

Exposure & Altitude: South/West - 300m a.s.l.

Soil: Loamy-clay

Year of Plantation: 2004

Harvest: Third decade of September.

Plant Density: 5,600 plants per hectare.

Training System: Spur-Pruned Cordon.

Vinification & Aging: concrete tanks for 12 months.

Alcohol Content: 13.5%

Residual Sugar: <0.5 g/l

Total Acidity: 5.20

pH: 3.60

Tasting Notes: elegant freshness on the nose, with more intense and refined fruity and floral notes. On the palate, it stands out for its harmony and complexity, with silky, well-ripened tannins that lend a pleasant softness.

A versatile and enveloping wine, with a long and satisfying finish.

Food Pairing: ideal to accompany all the typical dishes of the great Tuscan tradition, including cured meats, soups, tortelli, medium-aged cheeses, and red meats.

Serving Temperature: 18°C



BADIA DI MORRONA