



TENUTA  
SAN VITO

DARNO - CHIANTI COLLI FIORENTINI DOCG



**Name** Darno

**Classification** Chianti Colli Fiorentini Docg

**Blend** 90% Sangiovese, 10% Canaiolo.

**Harvest** In October.

**Vinification** Red-wine fermentation, with 10-15 day maceration on the skins, and daily pumpovers for several days; malolactic fermentation immediately follows.

**Maturation** In glass-lined vats and in stainless steel, followed by additional bottle-ageing.

**Sensory profile** Luminous, deep ruby; lingering, rich fragrances of wild red berry; rounded and well-balanced on the palate, richly flavoured.

**Serving suggestions** Accompanies any festive first course, as well as roasts, meat dishes in general, and medium-aged cheeses.