



KVARELI - GEORGIA

## “CHIRSA”

VINO DA TAVOLA ROSSO



**Production Area:** Chirsa-Gurjani – San Gimignano

**Mixed Grapes:** Saperavi, Cabernet Sauvignon

**Terrain:** Clayey, with a high percentage of crushed rock, inheritance of the Caucasian glaciers melting

**Growing System:** spurred cordon with dug soil

**Density:** 7200 vines/hectare

**Average output per hectare:** 90 hectolitres

**Altitude:** 450 metres

**Microclimate:** the Great Caucasus Mountain Range helps having a milder climate, protecting the area from the arrival of the northern cold air streams. So the climate is of the subtropical type, with warm and damp areas for great part of the year

**Production Process:** Manual harvest. Alcoholic fermentation at controlled temperature (less than 28°C) with maceration on the skins for 10 days. Malolactic fermentation. Refining in steel vats and terracotta vessels for a period which ranges from 24 to 36 months

**Organoleptic Properties:** Colour –red ruby with garnet-red reflections; Bouquet – intense, full, fruity and spicy; Taste – full, well balanced with hints of leather, pepper and spices

**Alcoholic Gradation:** 13,0% VOL

**Serving Temperature:** 20-22°C

**Pairings:** red meat, spicy dishes, game, Siena gingerbread