

# Strozzavolpe (The Hanging Fox) Chianti DOCG

Azienda Agricola Castello di Strozzavolpe

Italy - Toscana - Chianti Colli Senesi DOCG

Color: Ruby red with garnet reflections.

Bouquet: Intense, vinous bouquet with hints of iris and violets.

Taste: The flavor is full of ripe fruit with nuances of cherry and marmalade mixed with spice. The finish is persistent.

## Specifications

<b>Appellation</b>	Chianti Colli Senesi DOCG
<b>Wine Type</b>	Red
<b>Varietals</b>	90% Sangiovese, 5% Cilegiolo and 5%Pugnitello
<b>Age of Vines</b>	25 years average
<b>Agricultural Practices</b>	Sustainable
<b>Soil type</b>	Stoney Calcareous
<b>Vinification</b>	Hand harvest in October. Fermentation in stainless steel at controlled temperatures with maceration on the skins for 15 to 20 days. The wine is then racked and goes through malolactic fermentation. Aged in cement tanks of pietra serena.
<b>Production</b>	5,000 cases (9-liter cases)
<b>Pairings</b>	Salamis, pastas, grilled or roasted meats, dishes flavored with mushrooms, or rosemary. Excellent with polenta dishes.

