

WINERY

와이너리

Tenuta Bichi Borghesi is a historical (1667) farming estate occupying over 400 hectares in the Chianti Colli Senesi region. It is family run and devoted mainly to winegrowing.

They devote a huge amount of energy and passion to ensuring that their products guarantee safety and organoleptic quality, with absolute respect for the ties with their land, the natural environment and our history. To achieve this, the wines of Tenuta Bichi Borghesi are made exclusively from grapes grown in estate-owned vineyards, hand-picked after meticulous and careful selection and fermented in their cellar.

WINE INFO

와인 정보

 Chianti Colli Senesi, Italy



Alcohol 알코올 13.5 %

Contents 용량 750 ml 

Variety 포도품종 Red 

Awards 수상내역 

Sangiovese 90%
Canaiole Nero 10%

Tasting.com Point 89p
(2014 Vintage)

Winemaking 와인메이킹



- Located in Chianti Colli Senesi one of villages for Chianti (Between Bolgheri and Chianti Classico)
- Hillside vineyards with mixed consistency soils and red earth
- Old vines from old vineyard(Different clones compare to other winery)
- Aged in concrete tank 11 months, then 3 months in Oak, 1 month in bottle

TASTING NOTE

시음 노트

Sight 색깔 _____

Dry 1 2 3 4 5 Sweet

Bright ruby red

Light 1 2 3 4 5 Full

Nose 향 _____

Smooth, fresh and harmonious, well-balanced alcohol content, tannins and acidity. Nicely persistent

Palate 맛 _____

fruity, reminiscent of cherry, intense and characteristic

Serving Tip 와인 팁 _____

Serve at 16 ° C

pasta dishes with meat and/or tomato sauces, white meats, fresh or medium mature cheeses, cured meats

