

# CHIANTI COLLI SENESI RISERVA, DOCG, 2000

Azienda Terra d'Arcoiris



Terra d'Arcoiris



"This lean, spicy red has delicate sangiovese aromas of rose and green peppercorns."

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This producer is new to our portfolio this fall 2005. Terra d'Arcoiris was established in 1987 by Paola Leonardi and Walter Loesch in the village of Chianciano in Tuscany. They planted Sangiovese, Canaiolo, Malvasia Nera, Malvasia Bianca, Trebbiano Toscano, Foglio Tonda, Mazzese, Cigliegiolo, Merlot and Syrah vines, **ALL ORGANICALLY GROWN.**

While Chiantis of the Colli Senesi appellation often charm you with bright, fresh cherry fruit, ours takes that several steps further. Complexity is key. Dark cherries. Earthiness. Warmth. Aromas and flavors that go on and on and on. Only a tiny bit of this wine is made. We're betting you are going to like this one a lot.

#### **NOTABLE AWARDS:**

Medal of gold at the national competition of the Biological wines of Amphore.



**Region:** Tuscany

**Classification:** Chianti Colli Senesi DOCG

**Area of Production:** Chianciano Terme (Siena)

**Grape Variety:** 90% Sangiovese, 5% Canaiolo, 5% Malvasia Nera

**Soil:** Clayey, Calcerous

**Average Age of Vines:** 38 years

**Trellising System:** Guyot and Cordone Speronato

**Spacing of Plants:** 1.50 x 2.8 m

**Production per Acre:** 1.39 tons

**Vinification Technique:** Fermentation of the grapes for 12 days in controlled temperature in steel tanks. Following the rules of the biological winemaking as stated by BioAgriCer.

**Maturation:** 12 months in French oak barriques.

**Total Acidity:** 5.75 g/l

**Residual Sugar:** 1.4 g/l

**PH:** 3.66

**Alcohol:** 14%

**Total Cases Produced:** 288