



Le Rote Chianti Colli Senesi D.O.C.G.

(kee-AHN-tee KOH-lee say-NAY-zee)

In the shadow of the famous Towers of San Gimignano, the Toscana estate, Le Rote, makes a wonderfully charismatic Chianti Colli Senesi. It has rich, chewy dark fruit and “wet” tannins, yet finishes dry and clean. Remarkably, this wine was aged a full year and a half before release; a very rare decision for a non-Riserva Chianti—and the results show. Smooth, black cherry, and sweet tobacco linger on a faint, pleasant finish that is touched off by just the right hint of oak.



LOCATION

Toscana, Italia.
(Town of San Gimignano)
25 hectares. 180-260 meters.



SOIL

Mixed clay, marl, and shells.



ESTATE

Le Rote.
(lay-ROH-tay)



VINE

Spurred Cordon. Guyot.
3,000-5,000 vines per hectare.
1 bottle per plant average yield.



WINEMAKER

Massimo & Lara Scotti.
(MOSS-ee-moh SKOH-tee)
(LAW-rah SKOH-tee)



VINIFICATION

Fermentation in temperature
controlled stainless steel tanks.



VARIETALS

90% Sangiovese,
5% Malvasia Nera,
5% Canaiolo.



BARREL

2nd passage French barrique.



RESIDUAL SUGAR

0.5 grams per liter.



MATURATION

1 month in the barrel.
12+ months in the bottle.



ACIDITY

5.05 grams per liter.



VINTAGE PRODUCTION

585 cases.



ALCOHOL

13.5% by volume.



FOOD PAIRING

Pasta Bolognese, Caprese salad,
and Spaghetti Carbonara.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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