

GOCCE — SANTA — CROCE



CHIANTI DOCG – COL DI ROSE

Grape: Sangiovese 100%

Alc. Vol. %: 12,5

Vintage: 2024

Residual sugar g/l: 4,0

Total acidity g/l: 5,2

Region: Tuscany

Production zone: Vineyards in northern Tuscany

Capacity: 750ml

CHARACTERISTICS

Vinification: Traditional peel maceration at a controlled temperature

Aging: At least 6 months in steel tanks

Yield per ha: 9000kg

Colour: Brilliant red with garnet reflections

Bouquet: Elegant, winy, with noble tannins

Flavour: Dry, smooth and pleasant with a long-lasting finish

SERVING SUGGESTIONS

Best enjoyed with pasta and red meat.

Serving temperature 18°C

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TECHNICAL INFORMATION / PALLETIZING

Size 750ml:

Article Nr.	V08001A
GTIN-13 bottle	8017868000648
GTIN-13 carton	8017868002215
Closure	Cork
Bottles / carton	6 bottles
Pallet size	80x120cm
Cartons/layer	25
Cartons/pallet	125
Kg/carton	7,3
Kg/pallet	895

Contains sulphites

GMO Free

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