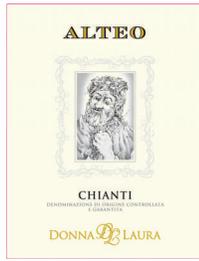


Alteo Chianti DOCG

Sangiovese grapes are selected in the vineyard and then carefully destemmed in the winery and put immediately into steel vats without crushing. The must is kept in contact with the skins for about 20 days and pumping over every 10 hours and one delestage a week.

The name Alteo is a combination of the names of owner Lia Tolaini-Banville's sons, Alessandro and Matteo. The painting is a detail of Bacchus from artist Rik Olsen's Bramosia painting. Bacchus symbolizes the mischievous nature of her sons, thus a fitting image for Alteo.



Grape Varieties: 100% Sangiovese

Exposure: South

Altitude: 200-250m A.S.L

Soil: Lime and clay, with a considerable presence of gravel

Alcohol: 13.50%

Tasting Notes

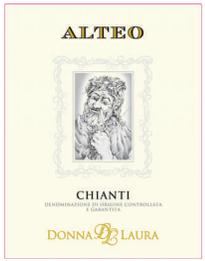
Clear ruby-red color with clean aromas of wild rose, black currant and sour black cherry. Persistent flavors of red berries with soft tannins and an overall fine structure.



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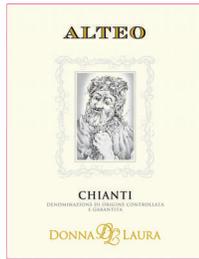
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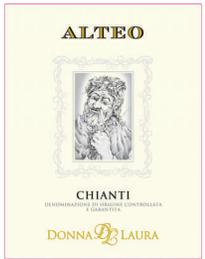
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