



Chianti Classico D.O.C.G.



GRAPE VARIETIES:

90% Sangiovese, 10% other red grapes as per regulations.

GRAPE YIELD PER HECTARE: 60 quintals.

GROWING LOCATION:

Castelnuovo Berardenga (Siena).

CHARACTERISTICS OF THE VINEYARDS:

Hillside vineyard facing south 350/360 meters above sea level in Chianti Classico, southern exposure.

WINE-MAKING PROCESS AND AGEING:

Traditional, in stainless steel vats at a controlled temperature (26-28°C) and daily (6-9 times) assembly. Additional 10 day maceration on skins at the end of the fermentation process.

10 months in wood tonneaux. And an additional 3 months in bottles.

ORGANOLEPTIC CHARACTERISTICS:

Genuine and characteristic expression of Sangiovese. The color of this Chianti Classico is ruby red, intense and dense. The nose is wild fruit, sour cherry, thyme and leather. Dry decisive flavor, balanced by the delicate sweetness of the French oak barrel.

ALCOHOL CONTENT: 14% vol.

RECOMMENDED PAIRINGS:

Cold meats, grilled meat, medium aged cheese.

SERVING TEMPERATURE: 16°C – 18°.

BOTTLE SIZES AVAILABLE:

l. 0.375 - l. 0,50 - l. 0.75 - Magnum l. 1.5 – Double
Magnum l. 3