



CHIANTI CLASSICO

DOCG



PRODUCTION AREA

Chianti classic area, the province of Florence and Siena.

13% AL.

CLIMATE ENVIROMENT

An area of rolling hills with an altitude between 300 and 550 metres above sea level. The substrate consists of limestone, shale, and galestri. An abundance of fragmented rock in the form of stones and pebbles primarily of limestone is a common aspect of the Chianti Classic zone.

GRAPEVINES

80% sangiovese, 20% mixed Tuscan grapes as canaiolo, colorino e merlot.
No white grapes.

COLOR

An intense brilliant red , tending towards garnet with age.

CHARACTERISTICS

A dry tasting wine with an aromatic bouquet and a hint of vanilla and soft fruits.

GASTRONOMIC COUPLING

Wine that is particularly good with wild meat and game, wild boar, roe.

WINE TASTING

Best served at a temperature between 64-68 °F (18-20 °C).

WINE MAKING

Fermented on the skins of grapes for fifteen days.

AGING

Commercialisation begins after the first October following the next grape harvest.

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