

CHIANTI CLASSICO D.O.C.G.

Grape Varietals: Sangiovese mainly, with integration of complementary vines (Merlot and Cabernet)

Vineyards: located at 350 m above sea level, municipality of Barberino Tavarnelle (FI)

Average age of the vines: 15 - 20 years

Soil: clayey, rich in skeleton, medium texture

Harvest Period: end of September - mid October

Vinification: long traditional red maceration in automated winemakers, followed by malolactic fermentation and subsequent aging, part of which in large oak barrels. Further two months in bottle to let the wine rest

Alcohol Content: 13.50% vol

Residual Sugar: 2 grams per liter

Color: deep ruby red with violet reflections

Aroma: notes of red berry fruits, complexed by spices and balsamic nuances

Palate: good structure, notable freshness and long finish enhanced by soft and silky tannins

Food Suggestions: ideal with soups, traditional first courses, cured meats, white meats and medium/mature cheeses

Serving Temperature: 16 - 18 °C / 60 - 65 °F

