

ASTORRE NOTI™

CHIANTI CLASSICO D.O.C.G.

Grape Varietals: Sangiovese 100%

Vineyards: Castelnuovo Berardenga, Siena. In the heart of the Chianti Classico region

Average age of the vines: 25/40 years

Soil: calcareous with marl

Harvest Period: from september, 25th to october, 10th

Vinification: cold maceration of the grapes for 48 hours followed by fermentation and maceration for 10 days in stainless steel with daily pumping. After malolactic fermentation, 9 months of aging in oak barrels

Alcohol Content: 13-13.5% by vol.

Residual Sugar: 3 grams per liter

Color: intense, limpid red

Aroma: floral (dried flowers and violet), fruity (blueberry and plum) with a spicy and vanilla final

Palate: full-bodied, soft tannins, long finish

Food Suggestions: fresh pasta with game sauce, stewed meats and medium-aged cheese

Serving Temperature: 17 °C / 63 °F

