

CHIANTI CLASSICO



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Controlled and Guaranteed Denomination of Origin

GEOGRAFIC POSITION

Castelnuovo Berardenga, U.G.A. Vagliagli

SOIL TYPE

Stratified sandstones and Marl

GRAPE VARIETY

Sangiovese 85% Uve autoctone 15%

WINE-MAKING

Stainless steel tanks

AGEING

12 months in large oak barrels and 1 year in cement tanks

REFINEMENT

6 months in the bottle

AGEING POTENTIAL

10 years

ALCOHOLIC CONTENT

13,5% by vol.

SERVING TEMPERATURE

18-20 °C

ACCOMPANIES

Ideal with stewed meats, grilled meats and aged cheeses.

Among chestnut and oak forests comes a wine as lively and austere as the nature that cradled it. Its compact ruby color is accompanied by cherry aromas enveloped in intriguing spicy notes and fragrances of licorice, coffee and leather. On the finish here comes the Sangiovese whose remarkable fruit texture gives the wine an impeccable savory freshness, accompanied by fine tannins.