

Chianti Classico D.o.c.g.



GRAPE VARIETIES:

90% Sangiovese, 10% others as per regulations.

GRAPE YIELD PER HECTARE: 6 tons.

GROWING LOCATION: Castelnuovo Berardenga (Siena).

VINEYARD:

Hillside vineyard (280 m. asl) facing south in the Chianti Classico growing area.

WINE-MAKING PROCESS:

Traditional, in stainless steel vats at a controlled temperature (26°-28° C), with 6/9 daily pumpovers. Fermentation followed by maceration on the skins for a further 10 days.

AGEING:

10 months in small second or third fill French oak barrels, followed by 3 months in the bottle.

TASTING NOTES:

A genuine and characteristic expression of the Sangiovese varietal, Chianti Classico has a deep, dense ruby red colour. Wild berries, sour black cherry, thyme and leather feature on the nose. Though bold and dry, the taste is softened by the delicate sweetness of the French oak.

ALCOHOL CONTENT: 13.5% vol.

RECOMMENDED PAIRINGS:

Cold cuts, grilled meat, and medium mature cheeses.

SERVING TEMPERATURE: 16°C.

BOTTLE SIZES AVAILABLE:

0.375 l. - 0.75 l. - Magnum 1.5 l.

O U R W I N E S



Tramonto d'Oca
Toscana
I.g.t.



Poggiassai
Toscana
I.g.t.



Chianti
Classico
D.o.c.g.



Chianti Classico
Riserva
D.o.c.g.



Villa Chigi
Chianti
D.o.c.g.



Vin Santo del Chianti
Classico D.o.c.
Occhio di Pernice



Vin Santo
del Chianti
D.o.c.



Grappa di
Sangiovese