



CHIANTI CLASSICO

DOCG

AREA OF ORIGIN:

Tuscany, province of Florence and Siena.

PEDOCLIMATIC ENVIRONMENT:

Hilly areas not exceeding elevations of 700 metres and land with arenaceous, calcareous, marly substrata, clayey shale and marl.

GRAPE VARIETIES:

Between 75% and 100% Sangiovese, up to 10% Canaiolo Nero.

COLOUR:

Bright ruby red verging on garnet red when aged.

CHARACTERISTICS:

Wine with generous fruity, well-balanced dry flavour, with hints of red berries, with soft tannins which improves with time to acquire a soft and velvety texture.

GASTRONOMIC COMBINATIONS:

This wine is a particularly suitable accompaniment to game, grilled meat and matured cheeses.

SERVING TEMPERATURE:

Serve at a temperature of 18°-20° C.

WINEMAKING:

In red, with steeping on skins for about 12-15 days in stainless steel tanks.

AGEING:

To obtain the Classic Chianti, the wine must be left for 6 months in oak casks and 3 months in bottles.

BOTTLE:

Bordeaux 750 ml

CAPSULE:

Bordeaux Red P.V.C. with side writing