



CHIANTI CLASSICO

DOCG

AREA OF ORIGIN:

Tuscany.

PEDOCLIMATIC ENVIRONMENT:

Hilly areas with maximum elevations of 700 metres and soil made of arenaceous, marly limy substrata, clayey schists and marl.

GRAPE VARIETIES:

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

COLOUR:

Bright ruby red verging on garnet red when aged.

CHARACTERISTICS:

This wine has a bouquet with a well-balanced, fruity, dry and slightly tannic flavour with hints of red berries, improving to smooth when aged.

GASTRONOMIC COMBINATIONS:

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

SERVING TEMPERATURE:

Serve at a temperature of 18°-20° C.

WINEMAKING:

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

BOTTLE:

Bordeaux 750 ml

CAPSULE:

Black P.V.C. with side writing