



CHIANTI CLASSICO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

The strong personality of this wine is on the palate with a powerful, sapid and rich polyphenol structure, with a unique harmony.

Grape varieties: Sangiovese 90%, Merlot 10%.

Area of production: Tuscany, Italy.

Alcohol content: 13,5%.

Serving temperature: 18%.

Harvest: hand selection between the second half of september and the first half of october.

Vinification: gentle pressing of the grapes; the only flower wine is subjected to fermentation in stainless steel tanks at controlled temperature (28°c) with macrooxygenation and 20 days stay on the skin.

Ageing: in tonneaux for 12 months.

Color: deep ruby red with light grenade reflections.

Bouquet: very fragile, persistent and complex aromas, obtained from the melting of ripe fruits and sweet spices, with menthol and eucalyptus notes.

Palate: the strong personality of this wine is on the palate with a powerful, sapid and rich polyphenol structure, with a unique harmony of its kind.



FOOD PAIRING

roast beef, red meat, game, fermented cheese. It is recommended to combine with tuscan sausages, pork sausage and classic florentine steak.