



Chianti Classico



APPELLATION
DOCG



AREA
Chianti Classico area,
Tuscany



GRAPE
Sangiovese



ALCOHOL LEVEL
13% by volume



BOTTLE SIZE
750 ml

VINIFICATION AND AGEING

The wine is made using the traditional method of fermenting the grapes on their skins, a procedure that takes around 10 days at a temperature of 28° C. Once the malolactic fermentation process has come to an end, the wine is aged for 6 months in Slavonian oak barrels and a further 4 months in the bottle.

COLOUR

Bright ruby red flecked with burgundy.

BOUQUET

Fine and elegant, with characteristic scents of violet, small red fruit and subtle notes of spices.

FLAVOUR

Full, well-structured and long-lingering flavour, with a personality that conveys all the character of Sangiovese.

SERVING TEMPERATURE

Serve at around 16° - 18° C.

FOOD MATCHES

Pasta dishes served with meat sauces, roasts, braised meat dishes and barbecued meat like the classic T-bone steak, as well as well-aged cheeses.