

CHIANTI CLASSICO D.O.C.G.

In the beautiful olive and cypress-studded countryside between Florence and Siena lay the quaint hilltop villages of the Chianti Classico region. The wine of the same name is produced exclusively in this charming and beautiful area.

Grapes: Sangiovese Canaiolo and other red grape varieties.

Vinification: maceration of the skins in the must and fermentation at controlled low temperature.

Aging: after the final blend is assembled, the wine is then aged in oak casks.

Finishing: the wine is bottled during the second year.

Color: ruby red, garnet reflections on aging. Bouquet: intense with hints of violets, berries, and cherries.

Flavor: velvety, well-rounded, full bodied and well balanced.

Alcohol: 13-13.5% by vol.

Serving temperature: 18-20°C, 64-68°F.

Gastronomy: grilled red meats and game.

