



## Chianti Classico D.O.C.G.

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**Appellation:** Chianti Classico D.O.C.G.

**Grape varieties:** 95% Sangiovese and 5% Canaiolo

**Soil:** various textures with a calcareous/marly base rich in galestro and alberese.

**Vine training system:** Guyot

**Plant density per hectare:** 4500 plants/ha

**Vinification:** the grapes undergo temperature-controlled fermentation for about 12 days. Malo-lactic fermentation is followed by ageing in 20-hectolitre oak barrels for 15 months.

**Serving temperature:** 18°C

**Alcohol content:** 13,5% Vol.

**Sensory features:** Bright red with evident violet highlights in the glass. The nose features aromas of small red berries, notes of incense and powder. Elegant body, well balanced, streamlined and dynamic in the finish.

**Pairings:** Roast and braised red meats as well as medium-mature and mature cheeses.