



## CHIANTI CLASSICO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

### Red Wine

#### PRODUCTION AREA:

Territory delimited by the communities of S. Casciano, Tavarnelle, Barberino, Greve, Castellina, Gaiole, Castelnuovo Berardenga, Radda e Poggibonsi. Region Tuscany.

#### VARIETAL:

Sangiovese 90% ;Canaiolo nero 10%

#### GROUND COMPOSITION:

hilly, with altitude of 290m and 350m above sea level, calcareous marls, shales mixed.

#### VINEYARD:

Cordon speronato.

#### HARVEST:

Manual by end September and lasted until the beginning of October.




#### VINIFICATION:

The grapes were harvested and processed by hand in order to avoid their damage and they were macerated in small stainless steel tank for 6/8 days at 22/25 °C. At the end of fermentation the wine was transferred into stainless steel tanks where, with addition of selected bacteria and under controlled temperature, the malolactic fermentation came to its end, continuing the maturation in oak barrels. Chianti has been bottled and aged on bottle for 3 months before the sale. That have to be sell after the 1st of October in the year following the vintage.

#### STORAGE: 18°

#### SERVICE: 20°

#### SENSORIAL NOTES:

-  Colour: Lively ruby-red, beautifully intense, evolving to garnet with ageing.
-  Fragrance: Intense, yet delicate; sometimes with a hint of violets and a tendency to become more complex by ageing.
-  Taste: Dry, supple, well balanced between a full body and a good structure of tannins.

#### MATCH:

Sirloin Florentine.

#### ADDITIONAL NOTES:

Bottle model: Bordolese 500g V.Q.

Weight: Cases of 6 bottles. Gross weight 7,3 kg. Net weight 4,5 kg.

Composition E-pal size 80 x 120: 120 cases of 6 bottles (24 cases per layer)

