



## CHIANTI CLASSICO GEGGIANO PONTIGNANO DOCG

### AREA OF ORIGIN:

Specific areas in the provinces of Florence and Siena.

### PEDOCLIMATIC ENVIRONMENT:

Hilly areas with maximum elevations of 700 metres and soil made of arenaceous, marly limy substrata, clayey schists and marl.

### GRAPE VARIETIES:

Up to 100% Sangiovese and Canaiolo in smaller percentages.

### COLOUR:

Bright ruby red.

### CHARACTERISTICS:

Well-balanced flavour; intense and refined bouquet with a strong scent of violet and a slight scent of vanilla.

### GASTRONOMIC COMBINATIONS:

This wine is a particularly suitable accompaniment to red meat dishes, game and mature cheeses.

### SERVING TEMPERATURE:

Serve at a temperature of 20° C.

### WINEMAKING:

In red, with 15 days steeping on skins in stainless steel tanks.

### AGEING:

in casks of Slovenian oak and in barriques.

### BOTTLE:

Bordeaux 750 ml

### CAPSULE:

Bordeaux-gold PVC