



CHIANTI CLASSICO DOCG

AREA OF ORIGIN:

Tuscany (province of Florence and Siena).

PEDOCLIMATIC ENVIRONMENT:

Hilly areas with elevations not exceeding 700 metres and soil made of arenaceous, marly limy substrata, clayey schists and marl.

GRAPE VARIETIES:

Between 75% and 100% Sangiovese, Up to 10% Canaiolo Nero.

COLOUR:

Bright ruby red verging on garnet when aged.

CHARACTERISTICS:

This wine has a generous bouquet with a fruity, well-balanced dry flavour with hints of red berries and soft tannins; when aged this wine acquires a soft, velvety texture.

GASTRONOMIC COMBINATIONS:

This wine is a particularly suitable accompaniment to game, grilled meat and ripe cheeses.

SERVING TEMPERATURE:

Serve at a temperature of 18°-20° C.

WINEMAKING:

In red, with 12-15 days steeping on skins in stainless steel tanks.

AGEING:

To obtain the Classic Chianti, the wine must be left for 6 months in oak casks and 3 months in bottles.

BOTTLE:

Bordeaux 750 ml

CAPSULE:

Purple P.V.C. with side writing