



CHIANTI CLASSICO DOCG

AREA OF ORIGIN:

Tuscany (provinces of Florence and Siena).

PEDOCLIMATIC ENVIRONMENT:

Hilly areas not exceeding an elevation of 700 metres with arenaceous, calcareous, marly substrata, clayey shale and marl.

GRAPE VARIETIES:

Between 80% and 100% Sangiovese. Up to 20% Canaiolo Nero.

COLOUR:

Bright ruby red verging on garnet red when aged.

CHARACTERISTICS:

Wine with a generous bouquet with a fruity, well-balanced flavour, dry with hints of red berries, with soft tannins; this wine improves with time to acquire smooth velvety texture.

GASTRONOMIC COMBINATIONS:

This wine is a particularly suitable accompaniment to game, grilled meat and mature 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 achieve Classic Chianti, the wine must be left for at least 6 months in oak casks and 3 months in bottles.

BOTTLE:

Bordeaux 750 ml

CAPSULE:

Black P.V.C. with side writing