



## Chianti Classico



**APELLATION**  
DOCG



**AREA**  
Chianti, Tuscany



**GRAPES**  
Sangiovese



**ALCOHOL LEVEL**  
12,5% vol



**BOTTLE SIZE**  
750 ml

### VINIFICATION AND AGEING

Vinification takes place after delicate crushing of the grapes. The must macerates on the skins for 1-2 weeks in order to favour the extraction of colour and other polyphenolic substances. When the malolactic fermentation is also complete, the wine matures for 6 months in Slavonian oak barrels and a further 4 months in bottle before release.

### COLOUR

Ruby-red with garnet reflections.

### BOUQUET

Fine, with scents of cherries, wild berry fruits, violets and spicy hints.

### FLAVOUR

Dry and fresh, with good body and agreeable tannins.

### SERVING TEMPERATURE

Serve at 18° - 20° C. (64° - 68° F.).

### FOOD MATCHES

When young it is excellent with richly-flavoured dishes, especially the traditional specialties of Tuscan cuisine. After 3 or 4 years we recommend it with game, stewed meats, and strong, mature cheeses.