



Chianti



APELLATION
DOCG



AREA
Chianti, Tuscany



GRAPES
90% Sangiovese
10% Canaiolo



ALCOHOL LEVEL
13% 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.