

CHIANTI CLASSICO D.O.C.G.

NAME: Chianti Classico DOCG

VARIETY/GRAPE: Sangiovese (at least 80%) and other complimentary red wines

HARVEST: From the last week of September

ALCOHOL: 13.5%

VINIFICATION AND REFINEMENT:

The period of maceration with the grape skins is circa 15 days with focused interventions on pressing the wines for the extraction of nobile and elegant tannins. The wine ferments in stainless steel vessels at a controlled temperature of 25°C this way the floreal and fruity notes of each variety are expressed.

At the end of the fermentation process, the wine refines in cement vessels for at 1 year and is then placed in bottles for a further 4 months.

STYLE:

With an intense colour of ruby red the wine hits the olfactory senses with fragrances of red fruit and violet. It is full-bodied, dry and well balanced. Elegant powerful tannins of a silky consistency that refine with time are combined with the perfect level of alcohol and acidity that allow for a prolonged finale.

Serving temperature: 18°C

COUPLING:

Best served with barbequed red meat such as Fiorentina (T-Bone steak) or white meats such as rabbit or guinea fowl. Also ideal for long-roasting dishes with gamey ingredients which will bring out the aromas in this wine.

