



# CHIANTI

## D.O.C.G. CLASSICO

**The grapes**  
Sangiovese and Canaiolo.

**Vinification process**  
The maceration goes on for about 15 days.  
After a first phase in steel tanks, the wine ages for 7 months in 100 hl. barrels. Then it refines in bottle for at least 3 months.

**Organoleptic characteristics**  
*Colour:* lively ruby red, particularly bright and deep.  
*Bouquet:* full and intense with violet and light spicy notes.  
*Taste:* dry, slightly tannic and well-balanced.

**Gastronomic matches**  
It wonderfully matches grilled or stewed meat, game.

**Alcoholic content:**  
13% Vol.

**Serving temperature:**  
18-20° C.

**Bottle size:**  
750 ml.



2010



2010 e 2009



score: 15,5/20  
2009



score: 87

2011

score: 87

2010

score: 88

2009



score: 84

2010

score: 83

2010

score: 85

2009



2010 e 2009



2009: Silver  
(Bronze)  
Medal at the  
IWSC  
Competition  
(Surrey)