



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:



score: 15,5/20
2009

score: 15/20
2007

score: 88
2009

score: 87
2007

score: 85
2009

score: 81
2008

score: 82
2007

