



CHIANTI CLASSICO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

In this famous setting of the Italian countryside, rich in history and cultural tradition, this wine Chianti Classico is born, perfect for any occasion

PRIMUM ITALIAN WINE



Area of origin:

Specific areas in the Province of Florence and Siena

Pedoclimatic environment:

Hilly areas with maximum elevations of 700 metres and soil made of arenaceous, marly limy substrata, clayey schists and marl.

Grape varieties:

Up to 100% Sangiovese and Canaiolo in smaller percentages

Colour:

Bright ruby red

Characteristics:

Well-balanced flavor, intense and refined bouquet with a strong scent of violet and a slight scent of vanilla.

Gastronomic combinations:

This wine is a particularly suitable accompaniment to red meat dishes, game and mature cheese

Serving temperature:

To be served at a temperature of 18°-20° C.

Wine-making process:

In red, with 15 days steeping on skins in stainless steel tanks.

Ageing:

In casks of Slovenian oak and in barriques.