

# CHIANTI

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



**Area of origin:**

Tuscany

**Pedoclimatic environment:**

Hilly areas with altitude not exceeding 700 metres.

Soil made of arenaceous, marly limy substrata, clayey schists and sand.

**Grape varieties:**

Between 75% and 100% Sangiovese. Canaiolo Nero up to 10%.

**Colour:**

Bright ruby red verging on garnet red when aged.

**Characteristics:**

Chianti D.O.C.G. has a generous bouquet with a fruity, floral flavour with hints of morello cherry and violet and a dry, well balanced flavour.

**Gastronomic combinations:**

This wine is a suitable accompaniment to roasts, grilled meat and hearty soups.

**Serving temperature:**

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

**Wine-making process:**

In red, with 7-8 days steeping on skins in stainless steel tanks.