



# 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.