

CHIANTI CLASSICO DOCG



Region: Tuscany, Italy



Grapes: 100% Sangiovese

Vineyards: Conca d'Oro, Panzano in Chianti

Soil: silty-clay loam, fairly deep, stony, well-drained, originating from calcareous sandstone

Vine training system: spurred cordon, Guyot

Vinification: manual harvest in late September and early October, alcoholic fermentation at controlled temperatures, breaking and soaking of the marc through manual pressing and pump-overs with air. Spontaneous malolactic fermentation

Aging: 12 months in 65 hl Slavonian oak barrels. Further maturation for 12 months in glass-lined cement vats and bottle aging for 3 months

Tasting notes: bright ruby color, with garnet and deeply vinous. The taste is dry, fruity tending over time to the soft velvet. Flavors include violet and spice layered atop juicy cherry. Tannins and structure increase with quality, but reflect fruit and terroir rather than oak.

Pairings: savory and fatty dishes such as pizza, meat courses, game

