

# SINGLE ESTATE

## Chianti Classico DOCG



**Region:** Toscana, Italy.



**Grapes:** 100% Sangiovese.

**Vineyards:** Panzano in Chianti.

**Soil:** Medium-deep soils, mostly galestro- and albarese-based. Good amount of clay at greater depths.

**Vinification:** Alcoholic fermentation at controlled temperatures in stainless steel tanks, with static decantation of the wine.

**Aging:** 12 months in 300 l Slavonian oak barrels.

**Tasting notes:** Intense aromas of red fruits, with hints of blackberry, blueberry, and plum. You cannot miss the spicy notes of cinnamon, clove, and bitter cocoa, indicating proper aging in wood. The taste is pure and satisfying, enriched by a full body, rich and robust.

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

**Serving temperature:** 18°C/64°F.

