



Chianti Classico D.O.C.G.



Blend

95% Sangiovese, 5% Canaiolo

Ageing

12 months in 50hl Slavonian oak barrels followed by at least 6 months in the bottle.

Planting density

3,500 - 6,200 plants per hectare

Yield per hectare

50 hectoliters per hectare

Terroir

15 years old vineyards located in Castellina in Chianti. Clayish and sandy soil. Spurred cordon as training system.

Vinification

12 days fermentation on the skins in controlled temperature cement tanks. Separate fermentation of Sangiovese and Canaiolo grapes

Tasting notes

Young and fresh wine. Light ruby red colour. Pleasant and harmonious nose, cherry and violets. Average body, good balance between tannins and acidity, with good taste persistence

Gastronomic matches

Ideal with meat, medium-hard cheeses, tasty soups