



Chianti Classico DOCG

production area: territory delimited by the communities of S. Casciano V.P., Tavarnelle V.P., Barberino V.E., Greve, Castellina, Gaiole, Castelnuovo Berardenga, Radda and Poggibonsi.

vine varieties: Sangiovese, from 80% to 100%. In addition, up to 20% of red grapes belonging to varieties recommended and authorized in the administrative districts of the production zone of the grapes.

wine making: the vinification and the successive storage, bottling and ageing must take place within the production area.

Selling date: 1st of October in the year following the vintage

chemical analysis:

alcohol: 13%.

total acidity: 5- 5,5

tasting characteristics:

- **sight:** lively ruby-red, beautifully intense, evolving to garnet with ageing.
- **smell:** intense, yet delicate; sometimes with a hint of violets and a tendency to become more complex by ageing.
- **taste:** dry, supple, well balanced between a full body and a good structure of tannins.

serving temperature: 18 - 20°C

to serve with: white meat and poultry, noble poultry and grilled meat.