

CHIANTI CLASSICO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Sophisticated ancient future.



Grape varieties: Sangiovese, Merlot, Malvasia Nera

Production area: Area of Radda in Chianti,
Castellna in Chianti e Gaiole.

Alcohol: 13,50 % vol

Harvest : October

Vinification: immediately after harvesting, after destemming, the grapes pass into fermentation vessels. Here the alcoholic fermentation and maceration take place, which lasts about 12/15 days. At controlled temperature to preserve the characteristic aromas of the wine. From this moment, after appropriate decanting and resting in various steel and wood containers, the aging and maturation phase of our Chianti Classico begins.

Tasting Notes : Brilliant ruby red, red fruits and floral notes. Full bodied, elegant, sophisticated.

AWARDS

91 PUNTI – I MIGLIORI VINI ITALIANI

LUCA MARONI