

CHIANTI CLASSICO D.O.C.G.

Denominazione di Origine Controllata e Garantita

Year: 2012

Grapes: Sangiovese 100%

Refining: harvest in the second half of september, vinification with 3 daily pumpings over at a controlled temperature of 28°C and 3 weeks of maceration. After racking and subsequent malolactic fermentation, the wine is kept on the lees for 4-6 months. Bottling from 16 to 18 months after harvesting

Alcohol content: 13.5 % VOL

Colour: intense ruby red

Aroma: intense and fruity, with notes of ripe fruit and spices.

Flavour: dry, of great quality and elegance

Serving: rost, braised meats, white and red meats

Serving temperature: serve at 18-20°C, uncork half an hour before serving

Box: 6 bottles 750 ml

Pallets: 120 boxes

