



#### **DENOMINATION**

Chianti Classico DOCG

#### **BLEND**

Sangiovese 90% Canaiolo 5%, Colorino 5%

#### **VINEYARDS**

Italia – Regione Toscana – Provincia di Firenze.  
Pliocene origin, clayish

#### **VINIFICATION AND REFINING PROCESS**

Fermentation in red, with maceration on the skins for about 15 days at a controlled temperature. Maturation: at least 1 year steel vats, 6 months in large wooden barrels and 6 months in French oak barriques. Ageing in the bottle for two months.

#### **TASTING NOTES**

Colour: Bright Ruby red, tending to garnet

Aroma: Strongly winey, violet traces and marked character of refinement with ageing.

Taste: harmonic, dry, savoury and slightly tannic

#### **ALCHOOL**

12,5%