

Chianti Classico

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GRAPES:	Sangiovese
PRODUCTION ZONE:	Chianti Classico
ALTITUDE:	350 - 550 m (1.150 – 1.800 ft.) above sea level
TYPE OF SOIL:	Schist and sandstone marl
TRAINING SYSTEM:	Spurred cordon
PLANT DENSITY:	3.300 – 5.128 vines per hectare (1.335 – 2.075 per acre)
HARVEST PERIOD:	25th September – 15th October
ALCOHOL LEVEL:	13.50 % vol.
SERVING TEMPERATURE:	18 - 20 °C (64 - 68 °F)
RECOMMENDED GLASS:	A large glass, narrowing at the rim
AGING POTENTIAL:	5/6 years

TECHNICAL INFORMATION

Temperature controlled fermentation lasts for around 16 days with pumping over an open vat during the initial phase. Malolactic fermentation takes place immediately after the alcoholic fermentation. The product is fined partially in barriques and partially in oak casks.

TASTING NOTE

The color is an intense ruby red with faintly garnet tones. The initial aromatic sensations are sweetish and vanilla-like, typical of wines matured in barriques. The clean, ethereal bouquet then highlights Sangiovese's spicy notes. On the palate we again find very well-integrated oak which, however, soon gives way to hints of wild berry fruit preserve and to that nuance of spices we perceived on the nose.

FOOD MATCHING

It is recommended for barbecued meat, like sliced Chianina steak, or with game, such as pheasant stuffed with truffles: excellent with mature cheeses.

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Santa Margherita