



CHIANTI CLASSICO

Chianti Classico DOCG

FIRST VINTAGE	TYOLOGY	GRAPES	VINEYARDS
1979	Red with great structure and longevity	90% Sangioveseto 10% Canaiolo	Castellina in Chianti (SI)

The authentic Chianti Classico. Only native vines, without Cabernet and Merlot, to maintain the typical formula of the most famous of Italian wines, without chasing the fashion that, using even South wines, darkens the beautiful ruby red of Sangioveseto.

Tasting notes: the colour of this Chianti Classico is that ruby red of the Sangioveseto grapes. The nose is fragrant, fresh with pleasant hints of red fruit, licorice, black currant and a hint of vanilla. Dominated by the typical notes of Sangiovese chiantigiano. Expresses a pleasant sweetness on the palate, it is round, soft and fruity. Acidity and persistence characterise a very elegant aftertaste.

Pairing: a versatile wine, it matches well with structured and important dishes, and also with moist dishes and medium-aged cheeses.

Municipality of production: Castellina in Chianti (SI)

Soil type: limestone

Vineyard altitude: 350-400 mt. s.l.m.

Training system: guyot single-arched cane

Planting density: 3.500 plants per hectar

Grape yield per hectars: 60 Ql

Harvesting period: october

Vinification: in steel

Malolactic fermentation: done

Aging: in French oak barrel of 2,25 and 5 Hl

Duration of the aging before bottling: 7 months

Duration of the aging in bottle: 7 months

Available formats: 0,375 l - 0,75 l - 1,5l - 3 l

