



## CHIANTI CLASSICO 2022

Chianti Classico DOCG

FIRST VINTAGE	TYPOLOGY	GRAPES	VINEYARDS
1979	Red with great structure and longevity	95% Sangiovetto 5% Canaiolo	Castellina in Chianti (SI)

*An authentic expression of Chianti Classico. Only native grapes, to maintain the most typical formula of the most famous of Italian wines, respecting tradition and the territory, enhancing the beautiful ruby red of Sangiovetto. A wine which with its typical characteristics strives to achieve maximum elegance.*

**Tasting notes:** the colour of this Chianti Classico is that ruby red of the Sangiovetto 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.

**Ratings:**



**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 - 1,5 l - 3 l

