



Castello della Paneretta



CHIANTI CLASSICO

Denominazione di Origine Controllata e Garantita

<i>Colour</i>	Red colour with violet hues
<i>Nose</i>	Complex, fruity with hints of sour cherry and wild berries
<i>Taste</i>	Full, harmonious, balanced and persistent
<i>Grapes</i>	Sangiovese 85%, Canaiolo 10%, Colorino 5%
<i>Training system</i>	Spurred cordon, guyot
<i>Vinification technique</i>	Hand-picked, fermentation on the skins at temperature controlled stainless steel 25-27 °C for 10-12 days
<i>Aging</i>	French oak barrels 50 and 30 hl for 12 months
<i>Average production</i>	60.000 bottles

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