



## CHIANTI CLASSICO D.O.C.G

**Colour:** Red colour with violet hues

**Nose:** Complex, fruity with hints of sour cherry and wild berries

**Taste:** Full, harmonious, balanced and persistent

**Grapes:** Sangiovese 85%, Canaiolo 10%, Colorino 5%

**Training system:** Spurred cordon, guyot

**Vinification technique:** Hand-picked, fermentation on the skins at temperature controlled stainless steel 25-27 °C for 10-12 days

**Aging:** French oak barrels 50 and 30 hl for 12 months

**Average production:** 50.000 bottles