



VARIETIES: 90% Sangiovese + 10% Cabernet Sauvignon

PRODUCTION ZONE: Chianti area (Province of Siena)

APPELLATION: Chianti DOCG

SOIL: Clayey-calcareous

DENSITY: 6,000 vines per hectare

TRAINING SYSTEM: Spur-pruned cordon

VINIFICATION: Temperature-controlled fermentation and skin maceration for 12-15 days, with daily pumpovers

AGEING: 6 months in large oak barrels

ALCOHOL CONT.: 12.5% by vol.

TOTAL ACIDITY: 5.00 g/l

RESIDUAL SUGAR: 2.50 g/l

PACKAGING: 12 x 750 ml per carton

CLOSURE: Natural cork

SERVING TEMPERATURE: 16-18° C (60.8-64.4° F)

FOOD PAIRINGS: Excellent with salami, first courses, red meat and cheeses

TASTING NOTES

COLOR: Deep ruby red

BOUQUET: Intense, fruity and persistent fragrance

PALATE: Well balanced, fruity and elegant, shows medium body and a persistent finish