



VARIETIES: Sangiovese, Canaiolo, Ciliegiolo, Cabernet Sauvignon

PRODUCTION ZONE: Chianti, Tuscany

APPELLATION: Chianti Superiore DOCG

SOIL: Clayey, calcareous, with sea fossils in some areas

AGE OF VINES: 20-30 years old

TRAINING SYSTEM: Spurred cordon

HARVEST TIME: Last ten days of September; manual

VINIFICATION METHOD: Special rolling presses are used to treat the grapes as gently as possible. Fruit is then placed in temperature-controlled tanks. After fermentation, the wine is filtered and fine-tuned in casks located in cellars provided with temperature and humidity control, where it remains for at least 12 months – until sampled by the Official DOCG Commission for final approval before bottling.

ALCOHOL CONT. BY VOL.: 12.5%

PACKAGING: 12 bottles per carton

CLOSURE: Natural cork

SERVING TEMPERATURE: 17-18° C (62.6-64.4° F)

FOOD PAIRINGS: Red meat, roasts, spicy or flavorful pasta and Mediterranean dishes.

MINIMUM PRODUCTION RUN: 220 cs.

TASTING NOTES

COLOR: Deep ruby red with purple reflections

BOUQUET: Intense and characteristic, fruity with violet notes

PALATE: Round and fruity, well balanced components fine-tuned by ageing in traditional casks; long, consistent finish