



Chianti Classico

DOCG



VINTAGE
2012



APPELLATION
Chianti Classico DOCG



AREA
Radda in Chianti, Tuscany



GRAPES
95% Sangiovese, 5% Canaiolo



ALCOHOL LEVEL
13%



SERVING TEMPERATURE
61°-64°F



BOTTLE SIZE
750 ml, 375 ml

VINIFICATION

The 200 acres of Sangiovese grapes used for this wine are machine harvested and fermented using the traditional method, in the presence of the skins. Malolactic fermentation occurs in steel tanks and the wine is aged in 3,400 liter Slavonian oak casks for 12 months. This is followed by 3 month of aging in the bottle. The average age of the vines is around 20 years, and since 1999, 25 acres have been replanted per year.

COLOR

Ruby red tending towards garnet.

BOUQUET

Bursting with strawberry, red berries and notes of sage, spice cake, and subtle earth.

PALATE

Vibrant and medium bodied revealing lively cherry and exotic spices that lead to polished tannins and a delicate finish.

FOOD PAIRINGS

Goes well with almost all types of meats and fish that are grilled, barbecued, marinated, roasted and stuffed.



CAMPAGNA FINANZIATA AI SENSI DEL REGOLAMENTO CE N. 1308/13

CAMPAGNA SUPPORTED BY REGULATION EC N. 1308/13