



CHIANTI CLASSICO

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### GENERAL DATA

**Vineyard:** located at Lucarelli in the municipality of Radda in Chianti.

**Kind of ground:** Lime, clay, sand.

**Grape:** 95% Sangiovese, 5% Canaiolo

**Vines per hectare:** 7300

**Type of cultivation:** Cordon trained

### **ORGANOLEPTIC CHARACTERISTICS**

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It is a garnet red color. On the nose it is intense and recalls raspberries and cherries. On the palate it is fruity, full-bodied with velvety tannins.

### **GRAPE HARVEST**

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Grape harvest totally carried out by hand with use of boxes, followed by gentle destemming.

### **VINIFICATION**

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The fermentation takes place at a controlled temperature of 23°C on the skins for twenty-two days. Then the malolactic fermentation takes place in wood. At the end of this period, the wine is assembled and bottled with a further period of refinement in the bottle.

### **FURTHER INFORMATION**

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**Drink with:** matured cheeses, grilled red meat, game in various dishes, typical Tuscan cold-cuts (for example: Finocchiona).

**Longevity:** 6-10 years.      **Serve at:** 16-18°C.

**PRIZES AND AWARDS:**DUE BICCHIERI “Gambero Rosso” Vintage 2007 - 2008  
QUATTRO GRAPPOLI Guida “Duemilavini” A.I.S.  
Vintage 2002