



CHIANTI CLASSICO D.O.C.G.

Classification: Chianti DOCG "produced with Organic grapes"

Varieties: 90% Sangiovese, 10% Canaiolo

Vinification and Maturing: Traditional style. Maturation in oak casks.

Refinement: in bottles.

Alcohol: 13.50%

Acidity: 5.39 g/l

Dry extract: 28.5 g/l

Organoleptic Characteristics: color deep ruby red, bouquet bursting with black cherry, violet, tobacco and earth aromas. The flavor is intense, supple, warm, persistent, well balanced fruit by lively acidity, cherries, firm tannins, elegant and well structured.

