



# Chianti Classico D.o.c.g.

## CASTELGREVE

*Ruby red color very intense. The scent is elegant, with a nuance of violets and a flavor of ripe fruit. Tasty, well balanced wine with soft and velvety tannins, good persistence.*

<b>APPELLATION:</b>	Chianti Classico DOCG
<b>GRAPES:</b>	95% Sangiovese, 5% Merlot
<b>ZONE:</b>	Tuscany - Chianti Classico
<b>VINEYARD AGE:</b>	05/40 Years
<b>HARVEST:</b>	Manual, with grapes hand selected in boxes
<b>VINIFICATION:</b>	Fermentation 10 days on the skins, with controlled temperature 28°C.
<b>AGING:</b>	In big Oak Cask (Typical Tuscan Barrel) for 12 months
<b>REFINING IN BOTTLE:</b>	At least 3 month
<b>ALC./VOL:</b>	13,5% alc./vol.
<b>SERVICE TEMPERATURE:</b>	18/20°C.
<b>FOOD PAIRINGS:</b>	Pasta, Roasted and/or Grilled meat, including game recipes, ripe cheese.
<b>RATING:</b>	<i>Vintage 2014: 90 Pt. by James Suckling – Fruity and focused with cherry and lemon aromas and flavors. Medium to light body, bright finish. Drink now.</i>

