



CHIANTI CLASSICO ANNATA

Ruby red color with purple shade.
Harmonious red fruits smell such as blueberry and cherry,
combined with floral and slightly spiced notes.
Properly tannic flavour, wide and balanced.
Long and fruity aftertaste.

WINE VARIETAL: Sangiovese and Cabernet

SOIL: Facing south-east at an altitude of about 350 - 380 mt
above sea level. Very rich in structure, Alberese stone prevails,
calcareous, on a averagely clayey base

VINIFICATION: Grape harvest in perfect maturation,
maceration on the skins for approximately 18/20 days with
frequent pumping over, fermentation at controlled teperature
in stainless steel tanks

MATURATION: in barrel and barrique of 2nd and 3rd
passage for 12 months

REFINEMENT: In bottle for 4 months

SERVING TEMPERATURE: 18°C

PAIRING: Perfect match with first courses with ragu, grilled
meats, fresh cheeses