

CHIANTI CLASSICO D.O.C.G.

CANTALICI



Grapes:

85% Sangiovese, 5% Cabernet Sauvignon, 10% Merlot

Exposition - Altitude:

South-South/West - 400/450 mt. above the sea level

Soil:

Hilly neutral clay, rich in gravel and pebbles (Alberese and Galestro)

Vinification:

Manual harvest in 20kg.crates. Fermentation of selected grapes, carried out in stainless steel vats at a controlled temperature, with long maceration times (15-20 days), with alternating fulling and delestage.

Aging:

12 months (70% of the product in French oak barrels, half new, the remaining 30% in stainless steel tanks).

Bouquet:

Intense ruby red color with light garnet reflexes. The nose with ample aromas of cherry and fresh fruits of the forest, well complemented by pleasant hints of vanilla. In the mouth it is balanced, with good tannins and a well-balanced acidity, which evolves into a savory finish and persistent.

Serving temperature:

16-18°C

Food pairings:

Enjoy with “pici” with ragout sauce, “pappardelle” with hare sauce, stewed wild boar and stewed roebuck.

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