

## CHIANTI CLASSICO

Chianti Classico embodies the intensity and freshness of our territory. The austere elegance of Sangiovese is enhanced by the addition of variable percentages of Cabernet Sauvignon and Merlot. The result is a wine, which is fresh, but also intense, fruity, full bodied and balanced. It has a good acidity and a lingering taste. The average production is 25000 – 40000 bottles.

## VINIFICATION AND AGING

8 months: concrete tanks

12 months: oak barrels 12 no toast / medium toast

6 months: bottle