



## Chianti DOCG

**Production area:** delimited territory in the provinces of Arezzo, Florence, Pisa, Pistoia and Siena.

**Vine varieties:** 70-100% Sangiovese;  
up to 10% of Canaiolo nero;  
Trebiano toscano and Malvasia del Chianti up to 10%;  
up to 10% of other wine grapes recommended and acknowledged by the *administrative department* of the production area.

**Wine making:** the vinification must take place within the production area, designated by the authorities of the appellation.

**Selling date:** 1st of March in the year following the vintage.

**Chemical analysis:**

**alcohol:** 12.5 %

**total acidity:** 5- 5,5

**Tasting characteristics:**

- **sight:** lively ruby-red, beautifully intense, evolving to garnet with ageing.
- **smell:** fine, persistent, reminding of wild berries, evolving towards spicy notes with ageing.
- **taste:** dry, recalling the sensations of the flavour, good structure; sapid, cheerful, supple, a young and well balanced wine. With time passing it will become softer and velvety.

**Serving temperature:** 16 - 18°C

**To serve with:** It is a wine that will accompany the whole meal. It matches well with most dishes of Italian cooking, from antipasti to cheese, with first courses, main dishes and meat.

