



## Chianti Classico DOCG



### CLASSIFICATION:

Chianti Classico DOCG,  
certified organic wine.

### GRAPE VARIETIES:

90% Sangiovese, 10% Canaiolo.

### GROWING LOCATION:

Barberino Val d'Elsa (FI) - loc. S. Donato in Poggio.

### VINEYARD:

Hillside vineyard (420 m. asl) facing south-west in the Chianti Classico area, soil PH >8 and 43% active carbonates.

### WINE-MAKING PROCESS:

Traditional style.

### MATURATION AND REFINEMENT:

Oak casks then bottle.

### TASTING NOTES:

Color: deep ruby red.

Bouquet: bursting with blackberry and cherry, violet, tobacco and earth aromas.

Flavor: Intense, supple, warm, persistent, well balanced fruit by lively acidity, cherries, firm tannins elegant and well structured.

**ALCOHOL CONTENT:** 13.50% vol.

**TOTAL ACIDITY:** 5.39 g/l.

**DRY EXTRACT:** 28.50 g/l.

### RECOMMENDED PAIRINGS:

Grilled and roast red meat, game meat, wildboar.

**SERVING TEMPERATURE:** 16°-18°C.

**BOTTLE SIZES AVAILABLE:** 0.75 l.

### RATINGS:

Wine Spectator 90 pt., Guida Oro "I Vini di Veronelli" 2 stars and 87 pt., Luca Maroni 85 pt. (vintage 2010).



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