

CHIANTI CLASSICO DOCG GRANDE AQUILA



GRAPES: Sangiovese min.80% with the addition of other complementary red grapes.

VINE AGE: Various plots planted in different years.

ALTITUDE: Different altitude depending on the vineyard.

EXPOSURE: Different exposures depending on the vineyard

SOIL: Clay and calcareous



WINEMAKING

Vinified in stainless steel tanks at a controlled temperature of max. 28°C with a maceration of about 15 days.



REFINEMENT

Aged in cement tanks for a minimum of 12 months and in bottles for a minimum of 4 months.



TASTING NOTES

Intense ruby red colour with slight garnet reflections. Typical bouquet with suggestions of mature cherries, plums and tobacco. Well structured, harmonious and typical, with well rounded tannins, typical mineral notes, persistent and fresh.