

BADIA AL COLLE

CHIANTI CLASSICO DOCG

Grapes: Sangiovese 85% Merlot 15%

Alcohol content: 13% Vol.

Ageing: 9 months in barrel 50hl

Denomination: DOCG

Tuscany is renowned worldwide as the land of great wines, and the most outstanding of these, for its famously long tradition and high quality, is Chianti Classico. This area, rich in history, culture and tradition is situated between Florence and Siena. For hundreds of years this territory has cultivated these vines and reports have proven the importance of this crop dating as far back as the Etruscan times.

Chianti Classico undoubtedly takes a leading role. Over a century of research and experience have been compiled to give just and due recognition to such a «great wine», creating a product that distinguishes itself among all other wines.

SOIL: The typical soil of Tuscany is rich in clay , limestone and fragmented rock, the so-called “Galestro” and “Alberese “, situated at an average altitude of 200-300 above the sea level.

Vinification: A selection of Sangiovese and Merlot grapes, where each varietal is vinified separately, undergoing prolonged temperature-controlled maceration in stainless steel tanks. At the end of the year, when the malolactic fermentation is completed, the wine is blended in appropriate proportions

Agng: 9 months in oak barrels of 50 hl.

Tasting notes: Chianti Classico is ruby red colour, which with age becomes garnet, its spicy berry aroma and rounded, velvety and well-structured flavour.

FOOD PAIRING: For its characteristic it is ideal with roast meat, tasty pasta and mature cheeses.

Ideal serving temperature is 18°C.

