Chianti Classico Docg

An authentic expression of Chianti Classico from Castelnuovo Berardenga, where Sangiovese finds one of its most distinctive voices. The wine shows a deep ruby red colour, vibrant and luminous. On the nose, it opens with classic aromas of fresh cherry and wild berries, followed by delicate notes of violet, dried herbs, and subtle spice. On the palate, it is structured yet elegant, with firm, well-integrated tannins and a lively acidity that gives energy and precision. The finish is long and savory, marked by a pronounced mineral streak. This minerality reflects the unique soils of Castelnuovo Berardenga, rich in clay and limestone, which lend depth, tension, and a distinctive earthy character to the wine.



Grapes:
90% Sangiovese
10% other red grapes permitted under the regulations

Grapeyield per hectare:
6000 kg

Geographical location:
Castelnuovo Berardenga (Siena)

Features of the vineyard:
A hilly vineyard (280 metres) in the Chianti Classico district with southern-facing exposure.

Vinification:
Traditional, in stainless steel vats with strict temperature control (26/28°C) and constant daily pumping over. Fermentation is followed by maceration on the skins for another 10 days.

Ageing:
10 months in French oak barrels used for the second or third time. Bottline is followed by another 3 months of ageing in the bottle.

Alcohol content:
14% vol.

Sizes available:
Bottle 0.75 l
Magnum 1.50 l