



Chianti Classico DOCG

Grapes: 95% Sangiovese, 5% Merlot. La Pagliaia Estate (Castelnuovo Berardenga, Siena)

Appellation: Chianti Classico DOCG

Notes: Medium-textured, predominantly calcareous marl breakdown of alberese and galestro strata, with abundant gravel-pebble mixture, resting on rocks of the Monte Morello formation or on *macigno* sandstone. Some extension into silt- and sand-rich alluvial soils.

8-10 days fermentation on the skins at 82-86°F, followed by malolactic fermentation in steel. Maturation in large Slavonian oak botti for 10-12 months, followed by 2 months in the bottle.

Luminous ruby red. Scents of cherry, raspberry, and sweet violets. Dry on the palate, showing subtle tannins and a fresh, crisp acidity. At its best when partnered with antipasti, full-flavored first courses and most red meats.

Serving: Serve at 65°F

Total acidity: 6 g/l

Residual Sugar: 1 gr/l

Alcohol by Volume: 13%

Formats: 750ml/12 bottles



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