



Famiglia Falorni

Chianti Classico DOCG

PRODUCTION AREA:

Toscana

GRAPES:

90% SANGIOVESE, 10% CABERNET SAUVIGNON

ALCOHOL CONTENT:

13,0% Vol.

VINIFICATION:

This Chianti Classico is produced from specially selected Sangiovese grapes grown in the vineyards of Chianti Classico appellation, the most ancient Chianti area. Made following traditional vinification methods: completely mature grapes are hand harvested from vineyards. Fermentation at controlled temperatures and prolonged maceration with the skins. Aged for at least 12 months in oak barrels, it completes its aging in the bottle for a minimum of 6 months.

TASTING NOTES

Colour: Vivacious ruby red colour tending to garnet with ageing.

Bouquet: Fruity fragrance, hints of violet, cherry and wild red berries.

Flavour: Full-bodied, dry and traditional, it becomes harmonious after at least one year of ageing.

FOOD PAIRING

Ideal with roasts, grilled red meat and cheese.

Service Temperature: 16/18°C.

EAN Code

8051490271717

www.agricoleselvi.it

