



CALVO



This product more than any other is the link to the tradition of the area and to the characteristics of the Tuscan grape par excellence, the Sangiovese, which makes Tuscany one of the most famous wine-growing regions in the world. The grapes from the municipalities of San Casciano in Val di Pesa and Greve in Chianti, where the vineyards are cultivated by our partners are picked by hand when they are mature and are then fermented with advanced technologies that tend to limit their contact with oxygen and enhance all the characteristics of a Chianti Classico. Depending on the vintage, the grapes maceration may be prolonged, even 25-30 days. The wine that is obtained is, in part, aged in small French oak barrels for 12 months, and partly in steel.

This wine shows an intense ruby red color. It's persistent with hints of red fruits like blackberry and raspberry with a hint of vanilla given by its short aging in oak barrels.

It goes well with red meats and hunted game.

DENOMINATION Chianti Classico DOCG

WINE TYPE Dry red

GRAPES Sangiovese, Canaiolo, Malvasia nera, Colorino, Merlot, Cabernet Sauvignon

VINEYARD LOCATION San Casciano, Greve in Chianti

SOIL Clay-limestone, Galestrico

VINEYARD TRAINING SYSTEM Guyot, Archetto toscano, Cordone

DENSITY SYSTEM 4500-5000 vines/hectare

VINEYARD AGE 10-20 years

YIELD 52,5 hl/hectare

HARVEST DATE October

AGING In oak and stainless steel

SIZE BOTTLE 750 ml.

BOTTLES PER CASE 12

ALCOHOL 14.50%

Calvo Chianti Classico DOCG