



# Michelangelo



## Chianti Classico DOCG

*This product 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 municipality of San Casciano in Val di Pesa, where the vineyards are cultivated by our partners, are picked by hand 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 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 wild venison.*

**DENOMINATION** Chianti Classico DOCG

**WINE TYPE** Dry red

**GRAPES** Sangiovese, Merlot

**VINEYARD LOCATION** San Casciano

**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