



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