



VALLEPICCIOLA
TOSCANA
CHIANTI CLASSICO D.O.C.G.
Tuscany, Italy



14% **750mL**

ALC/VOL BOTTLE SIZE

Appellation

Pievasciata, Castelnuovo Berardenga, D.O.C.G.

Vinification

Harvested the end of September / first decade of October, grapes coming from all Sangiovese vineyards of the property

Vinification: Alcoholic fermentation in small steel tanks under controlled temperature, maceration in steel for 10 days approximately; malolactic fermentation in oak barrels.

Aging process

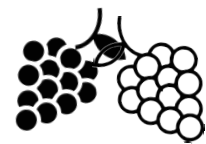
Aging: In big barrels for 12-14 months.
Bottle aging: 3-5 months.

Tasting notes

Color: Light ruby red color.

Notes: Ripe cherry and vanilla notes.

Palate: Smooth and velvety tannins with a good persistence.



Sangiovese



Fermentation
in steel tanks



Aged in Oak
12-14 months



3-5 months

Serving recommendations

Store the bottle on its side at 20° or less.

Food pairings

First courses, white meats, young cheeses, smooth charcuterie, fish cooked in red wine.