



Chianti Classico

Chianti Classico DOCG

2017

VARIETIES

Traditional varieties of Chianti Classico with an absolute predominance of Sangiovese.

DESCRIPTION

2017 vintage was characterized by a particularly dry and hot summer, which favored the early ripening of the grapes. The absence of rains during September favored the harvest operations.

A wine with a complex aroma in which the scents of plum and blackberry jam, it is enriched with notes of vanilla, liquorice and leather, resulting from the aging. In the mouth it is balanced and persistent.

It goes perfectly with Tuscan dishes, such as tortelli with wild boar ragout or pici pasta with Aglione sauce.

TECHNICAL NOTES



Fermentation: in temperature-controlled (25-30°C) stainless-steel tanks.

Aging: in stainless steel tanks with a brief passage in oak barrels



Alcohol: 13.5%



Suggested serving temperature: 16-18°C



AVAILABLE FORMATS:
0.375 l - 0.75 l

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