



CASTELLO DI VERRAZZANO

Chianti Classico

made with organic grapes

Classic wine, bright and deep ruby red colour, intense scent, rich in flavours of red mature fruits such as cherry and blackberry blended with floral notes. The taste is harmonic and with a great balance, good structure, sapid, with oak striations, a fine and sweet tannic component and pleasant hints of red fruits.

Typology: Chianti Classico DOCG

Grapes variety: 100% Sangiovese

Alcohol: 14,00% vol.

Production area: Greve in Chianti

Soil: prevalence of limestone

Harvesting: by hand, in the last decade of September/first decade of October, average grapes/hectare quantity: 60 quintals

Vinification: Fermentation at a controlled temperature with a maximum of 28°C and maceration for 15 days with frequent pumping over and fulling

Fining: obtained in fine French oak casks of medium capacity (33-42 hl) for minimum 18 months, followed by further 4 months refining in bottle

First vintage: 1924

Average annual production: 120.000 bottles

Available sizes: 0,375 lt – 0,750 lt - 1,5 lt - 3 lt

Coupling: Tuscan appetizers, red meat, main courses based on meat, game

Suggested serving temperature: 16-18 °C

