

## Chianti Classico DOCG Gallo Nero - I Grotti

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**Region.** Castellina in Chianti, Tuscany.



**Grapes.** Sangiovese 90% and 10% of other grape varieties, from hillside vineyards planted at 250 m o.s.l. in Castellina in Chianti, Chianti Classico Area.



**Vinification.** Best selected hand harvested grapes in October and traditional red vinification method: soft pressing, fermentation at controlled temperature and 10 days maceration.



**Tasting Notes.** Intense ruby red color tending to garnet with ageing. Vinous bouquet with scents of violets and spices. Harmonious, dry, intense, soft and velvety taste with tannin and a well persistent aftertaste.



**Analysis.** Alcohol 13,5% Vol; Total acidity 5,6 g/l; Residual sugar 2 g/l.



**Food suggestions.** Perfect with game, grilled and roasted meats, cheeses. Serve at 16-17 °C.



**Bottle.** "Bordolese" 750 ml (box of 6 bt).

