



Chianti Classico Viticcio

Grape varieties: 95% Sangiovese, 5% Merlot

Alcohol: 13% vol.

Vinification: fermentation and maceration take place in stainless steel tanks for a period of about 30 days at a controlled temperature of 28°C, followed by natural malolactic fermentation in barriques of French and American oak, with no specific yeasts added.

Ageing: 12 months in barriques made of French and American oak, and bottle ageing for a minimum of 3 months.

Colour: ruby red.

Aromas: soft fruit, pomegranate, floral element of violet.

Palate: the impact on the palate is satisfyingly mouth-filling, pleasurably balanced between acidity and alcohol, with a cherry aftertaste.

Serve with: Tuscan cured meats, first courses , pork .

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