

ESPRIT DU VIN

'An occasion for every wine'

CHIANTI CLASSICO 2011

Tuscany D.O.C.G.



Winemaker's Notes

This wine is made with carefully selected grapes. Maceration without stalks continues for 15 days in stainless steel tanks, followed by aging in French oak barrels and casks for a minimum of 12 months. The wine is assembled in stainless steel tanks. The wine is then filtered and is aged in the bottle for at least 6 months.

Description

This wine is an intense ruby-red color and has an enveloping and complex scent. Highlights of ripe, sour cherry with a beautiful finish of spice and balsamic. In the mouth it is soft, fleshy, with delicately balanced tannins. The bottle aging gives this wine a fine elegance and smooth palate.

Serving Suggestion

Spec Sheet

Vineyard	La Montanina
Varietal	Sangiovese 90% Merlot 10%
Appellation	Tuscany
Vintage	2011
Body	Full
Alcohol %	14%