

## **NERO DEI VENTI CHIANTI CLASSIC**



**PRODUCING COUNTRY:** Italy | Toscana

This product more than any other is the link to the tradition of the area and to the characteristics of the Tuscan grape par excellence, the Sangiovese, which makes Tuscany one of the most famous winegrowing regions in the world. The grapes from the municipalities of San Casciano in Val di Pesa and Greve in Chianti, where the vineyards are cultivated by our partners are picked by hand when they are mature and are then fermented with advanced technologies that tend to limit their contact with oxygen and enhance all the characteristics of a Chianti Classico. Depending on the vintage, the grapes maceration may be prolonged, even 25-30 days.

**GRAPES:** Sangiovese, Canaiolo, Malvasia nera, Colorino, Merlot, Cabernet Sauvignon

**VINEYARD TRAINING SYSTEM:** Guyot, Archetto toscano, Cordone

**AGING:** In oak and stainless steel

**COLOR:** Intense ruby red color.

**NOSE & TASTE:** It's persistent with hints of red fruits like blackberry and raspberry with a hint of vanilla given by its short aging in oak barrels. It goes well with red meats and hunted game.



**ALCOHOL CONTENT:** 14,5% vol.