

SAN SANO

Chianti Classico DOCG

This wine is exclusively made from grapes grown in our 90 ha estate in San Sano, in the municipality of Gaiole in Chianti. The uplands of San Sano have a homogeneous exposure both to the sun as to the wind. This factor favors slow and regular maturation on all the vineyards which results in a high quality even before maturation begins.

GRAPES: 90% Sangiovese, 10% Canaiolo, aged for at least 1 year in traditional oak Chianti barrels, followed by 3 months in steel tanks and at least 6 months in the bottle.

COLOR: Deep ruby red color

BOUQUET: Intense aromas of fruit and spices, well integrated with moderate oak notes.

TASTE: On the palate, it is smooth and pleasant with the right tannicity, complexity and structure.

FOOD PAIRING: Perfect with meat and medium-aged cheese.

SERVING TEMPERATURE: 16°C

