



FATTORIA dei BARBI

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*Chianti Classico DOCG*



**CHIANTI CLASSICO DOCG.** The Chianti Classico is the Tuscan wine with the oldest regulation. In 1796 the Grand Duke of Tuscany issued an edict which limited the area of production. Many things have changed today, but the austere character and the class of this wine not just remain but have increased.

**GRAPES:** Sangiovese 80% - Cabernet and Merlot 20%.

**VINIFICATION:** traditionally made with a medium term alcoholic maceration, immediately followed by the malolactic one. **AGEING:** in large Slavonian oak barrels.

**SENSORY ANALYSIS:** intense red ruby colour. Important fruity aromas of sour cherry, balsamic hues and spicy notes. Large structure in the mouth with a good acidic presence, the perfect balance of the warmth of alcohol and the sweet touch of fine tannins give a special softness to the taste.

**PAIRING:** game, roasted red meats. **SERVING TEMPERATURE:** serve at temperature of 18°C.

**CAPACITY OF AGEING:** 3-5 years.

**BOTTLE CONSERVATION:** keep the bottles horizontally at the temperature of 12°-14°C.

**BOTTLE SIZE:** Bordeaux style 0.75 lt.