

# PATTINI

## CHIANTI CLASSICO D.O.C.G.



<b>Wine type:</b>	Red wine
<b>Grapes:</b>	90% Sangiovese, 10% Canaiolo
<b>Appellation:</b>	DOCG
<b>Production area:</b>	Tuscany, Italy
<b>Cellaring:</b>	6 years
<b>Bottle size:</b>	750 ml
<b>Serving temp.:</b>	18 - 20° C
<b>Alcohol content:</b>	13,5% Vol.

**Colour:** Deep ruby red colour.

**Fragrance:** Fragrant bouquet dominated by violet, cherry and blackberry.

**Taste:** On the palate, the wine is harmonious and dry; the soft tannins and moderate acidity contribute to the structure of this Tuscan treasure.

**Pairing:** Perfect with savoury first courses, grilled meats and game.

### VINIFICATION:

After crushing, grapes are fermented in stainless steel tanks by selected yeasts. Fermentation temperature is contained within 26-28°C and the must is pumped over its skins twice a day to draw colouring substances and tannins. After 10-15 days the wine is separated from the dregs to prevent solubilisations of bitter tannins. The wine ages in oak barrels for 8 months and is then refined in bottle for at least 6 months.

