

PATTINI

CHIANTI CLASSICO D.O.C.G.



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

