



CHIANTI CLASSICO

Casanuova di Ama D.O.C.G.

TECHNICAL SHEET



CHARACTERISTICS: colour of a bright amber red; dry and yield taste, particularly intense and harmonious; characteristic smell. Soft, brilliant tannins, with a balanced after-taste.

SPECIES OF VINE USED: 85% Sangiovese, the remaining 15% is from local red grape varieties, such as Malvasia nera, Canaiolo, Foglia tonda and Cilieggiolo.

GRAPE HARVESTING: it is made in several times: first we pick up the redundant white grapes then the red grapes which would otherwise have a difficult ripening and which are used to produce our table wine. At last, as they reach an ideal maturation, the grapes for the production of the classic Chianti are picked up.

VINIFICATION: immediately after the vintage; after having been separated from the bunch the grapes are put in the fermentation-containers: here the so called "tumultuous fermentation" takes place then, after a few days, the wine is separated from the marc. At this moment, as the wine has been decanted and left for a while in various wooden and steel-containers, the phase of "ageing" and "maturation" of our classic Chianti can start.

TIMES FOR CONSUMPTION: the wine is bottled 2 years after the vintage: the best period for the use goes from 2 to 5 years of ageing.

USE: our classic Chianti goes well with "strong dishes" as roasts, game, cheese, cold cuts, etc.

IDEAL TEMPERATURE: best served at ambient temperature (about 17/18 degrees).

Azienda Agraria Casanuova di Ama

Località Casanuova di Ama - 53013 Gaiole in Chianti (SI)

Tel. +39 0577 746.119 - www.agrariacasanuovadiama.it

E-mail: info@agrariacasanuovadiama.it