



# CHIANTI CLASSICO

## “CASANUOVA DI AMA” D.O.C.G.

### TECHNICAL SHEET



#### MANUFACTURING SITE:

località Casanuova di Ama, Gaiole in Chianti - Siena.

**CHARACTERISTICS:** minimum alcoholic strength of 12,5% vol. Colour of a bright amber red; dry and yield taste, particularly intense and harmonious; characteristic smell.

**SPECIES OF VINE USED:** following the disciplinary production: 85% of Sangiovese, 10% of Canaiolo, 3% of Malvasia nera, 2% of red grapes typical of this zone, which give a particular taste and smell: Calabrese, Cilieggiolo, Foglia tonda.

**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

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