



## VESPERO

Casanuova di Ama I.G.T. Toscana Rosso

### TECHNICAL SHEET



**FEATURES:** brilliant amber colour; dry, fruity, full flavour and characteristic bouquet.

**VINE VARIETIES:** according to the traditional Chianti Classico rules of production:

75% Sangiovese, 10% canaiolo, 5% Malvasia Nera, 5% Malvasia Bianca and trebbiano, 5% red vinestocks typical of this area: Calabrese, Foglia Tonda, Ciliegiole, Colorino etc.

**GRAPE HARVEST:** After a careful selection, only the grapes that have reached the perfect maturation are harvested. Grapes are collected separately and mixed together only later, after the svinatura

**VINIFICATION:** immediately after the harvest and after the destemming, the grapes are moved into the fermentation vats. In the vats, the "tumultuous fermentation" begins and lasts 10 days. During this process, the temperature is carefully regulated to preserve the characteristic aromas of the different grapes. After controlled decanting in steel and wood barrels, the wine starts its aging and maturation process. This is "the way it used to be" (Vespero).

**COMPSUMPTION:** bottling starts 18 months after the harvest; the wine is at its best after aging between two and five years.

**USE:** our I.G.T. Vespero is ideal for all type of meals and is particularly recommended with cheeses, cured meats and meat in general.

**SERVING TEMPERATURE:** serve at room temperature: 18-20°C (64-68 F)

### Azienda Agraria Casanuova di Ama

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