

CHIANTI CLASSICO DOCG ROCCA DI CASTAGNOLI

2020 | Red Wine



Italy, Tuscany

Rocca di Castagnoli

8017257100003

Case Size: 6

A wine with an excellent complexity and structure. It has a red color with violet hues. Intense nose rich in fruity, winy aromas and a balsamic note. Accompanied by a pleasant fruity cherry component, the fresh note is particularly remarkable and balanced with hints of lively tannins, which are perfectly integrated with the wine's extract components.

Vinification:

The grapes are hand harvested from various vineyards situated at Castagnoli & Capraia. The grapes are de-stalked and macerated at controlled temperatures of 28°C for 10-12 days. Malolactic fermentation takes place in stainless steel tanks and this is followed by a maturation period partially in small oak barrels and partially in tonneaux for a minimum period of 15 months. The wine is then blended in stainless steel, followed by clarification and filtration before bottling. The wine remains in bottle for 6 months before release.

Grape Varieties: Canaiolo | Colorino | Sangiovese

Classification: Chianti Classico DOCG | **ABV:** 14% |

Closure: Natural Cork