



CASTELSINA



Chianti Classico D.O.C.G.

Uvaggio	Sangiovese ed altri uvaggi tipici del territorio
Profumo	intenso con aroma di frutti rossi e violetta
Palato	secco, armonico con tannini morbidi
Note tecniche	fermentazione in vasche in acciaio e affinamento in botte per 12 mesi
Grado alc.	13,5%
Temp di serv.	16-18°
Abbinamenti	carni rosse alla griglia, arrosti e formaggi stagionati
Grape variety	Sangiovese and other typical grapes authorized by production policy document
Nose	rich with hints of red fruit and violet
Palate	dry, well balanced with soft and round tannins
Technical notes	fermentation in stainless steel tanks followed by 12 months in French oak barrels
Alcohol cont.	13,5%
Serving temp.	16-18°
Food matching	roasted meat, game, aged and seasoned cheeses
Rebsorte	Sangiovese und andere erlaubten Rebsorten, typisch vom Produktionsgebiet
Bukett	kräftig, komplex. reichhaltige Aromen von schwarzen und roten Beerenfrüchten und Veilchen
Geschmack	trocken, aromatisch, gut eingebundenes Tannin
Vorbereitung	Gärung in Edelstahl, 12 Monate Reifung in Barriquesfässer
Alkohol	13,5%
Temperatur	16-18°
Gerichte	gegrilltes Fleisch, Käse