



Chianti Classico Gallo Nero

Denomination: DOCG

Grade: 13% vol

Grape varieties: 85% Sangiovese, 10% Canaiolo, 5% Ciliegiolo

Training system: trained by spurred cordon or guyot. The yield is about 90 quintals per hectare.

Processing: the grapes are selected by hand before being harvested by machine. Fermentation is carried out in the traditional way, remaining on the skins for a fortnight at a controlled temperature. The wine completes malolactic fermentation in stainless steel tanks.

Ageing: in stainless steel tanks, plus a short passage in barriques.

Tasting notes: ruby red colour with violet reflections. The scent is full and reminds of violet; in the mouth it is dry, soft with notes of cherry and berries.

Serving temperature: 16-18° C and uncork the bottle at the moment.

Goes well: ideal with beef, pasta and cheese.