



# Chianti Classico

**Denomination:** Chianti Classico D.O.C.G.

**Vintage:** 2009

**Production area:** produced by origin from the vineyards of "Poggio Ai Mandorli" estate. In the heart of chianti classico area.

**Grapes:** 90% Sangiovese 5% Merlot 5% Cabernet Sauvignon

**Alcohol:** 13%

**Cultivation System:** Spurred cordon

**Soil composition:** calcareous, clay, marl, sand and pebbles.

**Output per hectare:** 7 tons

**Plants density:** least 4500

**Aging:** 6 months in oak casks and then 4 months in bottles

**Tasting Notes:** Sangiovese grapes, with the addition of small quantities of Merlot and Cabernet Sauvignon grapes from the vineyards of the "Poggio ai Mandorli" estate, give this robust wine its intense ruby red colour. A brief period of aging in oak casks and bottles favours the development of a fine bouquet that verges on the scent of violets, with hints of wood and a warm, well-rounded flavour accompanying an excellent body both cosy and persistent.

**Food pairing:** The wine goes well with dishes of red meat, game and cheeses seasoned at length.

**Tasting temperature:** 16-18 °C

**Formats Available:** - carton x 6 bottiglie 75cl



**Chianti Trambusti S.r.l.**

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