



## Cafaggio



### Single Estate Chianti Classico DOCG

#### REGION

Toscana

#### VARIETY

Sangiovese. Vineyards located in Panzano in Chianti.

Exposure and altitude: South, South-East; 1150 feet ASL (350 m ASL).

Soil composition: Medium-deep soils, mostly galestro and alberese-based. Good amount of clay at greater depths.

Cultivation method: Spurred cordon.

Harvest: Manual harvesting of the grapes in the first ten days of October.

Vinification process: Fermentation at controlled temperatures in stainless steel tanks static decantation of the wine, ageing in large Slavonian oak barrels (30 hectolitres) for 12 months before bottling.

#### TASTING NOTES

This taut red offers a fine mix of cherry and raspberry fruit, with earth, licorice and savory mineral accents. The tannins are resonant, and the finish features lingering echoes of fruit and mineral.

#### FOOD PAIRINGS

Roasted red meat, seasoned Pecorino cheese, Salame Toscano and Fiorentina Steak.