



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.