



Cafaggio

Chianti Classico

“Gran Selezione”

Basilica San Martino



Varietal: 85 % Sangiovese, 10% Cabernet Sauvignon, 5% Cabernet Franc

Appellation: Chianti Classico DOCG

Alcohol %: 13

Residual Sugar: 1.4 gr / liter

Acidity: 5 gr / liter

Soil composition: Silty-clay loam soil, originating from grey and olive green marl limestone and calcareous sandstone of “Argille Scagliose” (scaly clay) formation.

Tasting Notes: Plenty underbrush and wild herb notes and firm tannins, surprisingly elegant. Lively acidity drives the black cherry, tobacco, earth and mineral flavors to a lingering conclusion.

Aging: Maturation for 24 months in 225-litre French oak barriques (Tronçais and Allier), medium-toasted. Bottle-aged for six months before sale.

Winemaking: Alcoholic fermentation at controlled temperatures in stainless steel tanks, breaking and soaking of the marc through manual pressing and pump-overs with air, long post-alcoholic maceration of the submerged caps, spontaneous malolactic fermentation.

Food Pairing: Game, especially pheasant and wild boar. Bistecca alla Fiorentina, T bone or ribeye steaks.

Accolades

2015 **94** pts W. Spectator



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