



# Cafaggio Chianti Classico DOCG



**Varietal:** 100% Sangiovese

**Elevation:** 1100ft

**Practice:** Spurred cordon

**Dry Extract:**

**Appellation:** Toscana, Italy

**Production:**

**Alcohol %:**

**Acidity:**

**Residual Sugar:**

**pH Level:**

**Tasting Notes:**

Rounded profile, filled with cherry, raspberry and spice flavors. This is driven as much by the vivid acidity as the refined tannins, ending with elements of fruit, spice and mineral.

**Aging:**

Maturation for 12 months in 65 hl Slavonian oak barrels, and bottle-aged for three months before sale.

**Winemaking:**

Alcoholic fermentation at controlled temperatures, breaking and soaking of the marc through pump-overs with air, spontaneous malolactic fermentation

**Food Pairing:**

**Accolades:**

- 2016 James Suckling – 91 pts
- 2016 Wine Enthusiast – 90 pts
- 2015 Wine Spectator – 90 pts

