



Le Ginestra Chianti



Varietal: 90% Sangiovese 10% Canaiolo

Appellation: Chianti DOCG

Alcohol %: 13

Residual Sugar: gr/ liter

Acidity: gr / liter

Soil: Fertile, rich in calcium and organic components, very permeable.

Tasting Notes: “La Ginestra” is a brilliant ruby red wine which turns to a garnet color as it ages. Its dry with aromas of cherries and red berries fruits. On the palate the initial pleasant acidity turns soft and velvety followed by a long lingering finish.

Aging: 8 months in cement vats, 6 months in oak casks of Slavonic origin, ageing in bottles before selling.

Winemaking: Alcoholic and malolactic fermentation conducted with innovative techniques and carried out at a controlled temperature.

Food Pairing: Pasta with tomato sauce, Tuscan soups, white and red meat. Ideal wine to serve with all dishes.



Accolades

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