



# Le Casine Chianti

**Varietal:** 90% Sangiovese 10% Canaiolo



**Appellation:** Chianti DOCG

**Alcohol %:** 13

**Residual Sugar:** gr/ liter

**Acidity:** gr / liter

**ph:** 3.5

**Tasting Notes:** Vivacious ruby red color tending to garnet with ageing. Intense and characteristic bouquet, fruity with violet notes. Round and fruity taste balanced by ageing in traditional cask. Super ripe fruitiness and a soft easy-feel taste are the characteristics of our Chianti.

**Aging:** 4-6 months in oak cask

**Winemaking:** This great classic is born from a selection of the best Sangiovese and Canaiolo grapes. Special rolling presses are used to give a soft treatment to the product, then placed in temperature-controlled tanks. After the fermentation the wine is filtered and sent to its refinement in casks located in thermo-humidified cellars where it remains until the final approval.

**Food Pairing:** Perfect companion to roasts, Pasta dishes with tomato sauce and Mediterranean salads.

**Accolades**

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