



Wine: Chianti Classico DOCG
Producer: Castello Monterinaldo
Vintage: 2011
Grape: Sangiovese 90% Canaiolo 10%
Alcohol: 14%

Vinification and maturing

Fermentation: 16 days alcohol, then malolactic maturation in French oak barrels.

Tasting notes

Intense ruby red color, complex and varied aroma, with notes of small red fruits, savoury taste, harmonious, warm, full-bodied, long finish.

Food pairing

Tasty dishes, red meat, roasts and game. Seasoned cheese

Serving temperature

18°C

(Indeholder sulfitter)

