



CHIANTI CLASSICO DOCG SANTEDAME BIO

Color	Deep ruby red with an obscure heart.
Aroma	Beautiful aromas of the Chianti countryside, caressed with red fruit, completed with serious recollections of wet earth and a hint of talc. Complex bouquet of violets, cherries, fruits of the forest and prunes, followed by spiced notes of tobacco and cloves, with an intense eucalyptus finish.
Tasting profile	Ravishing attack, generous and taut with sober and refined tannins. The sliced finish extends the mouthfeel, leaving a feeling of imperious freshness. The vibrant acidity, typical of Sangiovese grapes, characterizes this wine.
Full tasting Notes	An indescribable Chianti that brings cheer to carefree moments and pairs well with a Tuscan feast.
Food pairings	The perfect companion to steak, this wine matches well with traditional Tuscan food.
Winemaking notes	The alcoholic fermentation, assisted with pumpover techniques, continues for about 10 days in temperature-controlled stainless steel tanks. As soon as the malolactic fermentation has ended, the wine is refined in temperature-controlled stainless steel tanks for a few months before being bottled.
The story	This wine blends a firm commitment and a discreet label that entices wine lovers to sip.
Production area	Tuscany.

WINEMAKING DETAILS

GRAPE VARIETIES	VINEYARD	AGING	SERVING TEMPERATURE
>=80% Sangiovese + other Chianti Classico grape varieties (Ampelographic Base – Chianti Classico DOCG Production Guidelines Art 2).	Santedame Estate.	Refinement in stainless steel tanks.	16/18°

DID YOU KNOW?

The label shows an epic image of Santedame and its medieval hermitage.