



CHIANTI CLASSICO D.O.C.G. SANTEDAME

Color	Deep ruby red.
Aroma	An enticing woody note introduces a cornucopia of red and black fruit, violets and graphite pencil.
Tasting profile	Generous wood and vanilla flavors, intense and articulate, intriguing tactile piquancy. Smooth tannins, enduring finish.
Full tasting Notes	The wine balances typicality and agreeableness.
Food pairings	Game, lamb and hearty soups.
Winemaking notes	The grapes are carefully selected before the fermentation takes place for about 10 days in temperature-controlled stainless steel vats at 28°C with pumpover and punchdown. Additional skin maceration continues for 8 days, followed by malolactic fermentation in concrete tanks.
The story	The Santedame estate is situated in the famous Conca d'Oro ("Golden Basin"), ennobled by the centuries-old Madonna di Santedame chapel. The low yields and unique soil result in authentic, truly Tuscan wines. A lovely cypress woodland surrounds the estate.
Production area	Tuscany.

WINEMAKING DETAILS

GRAPE VARIETIES	VINEYARD	AGING	SERVING TEMPERATURE
>=80% Sangiovese + other Chianti Classico grape varieties (Ampelographic Base – Chianti Classico D.O.C.G. Production Guidelines Art 2).	Santedame estate.	6 months in second-use French barrels.	16/18°

DID YOU KNOW?

The Chapel of the Madonna is one of the unique treasures on the Santedame estate. It is home to a fifteenth-century fresco that is attributed to the Ghirlandaio school, which inspired this wine's refined label.