

Castelli Del Grevepesa



CASTELGREVE CHIANTI CLASSICO DOCG

PRODUCTION AREA

On hills about 300 to 550 m a.s.l.

VARIETAL

95% Sangiovese, 3% Canaiolo, 2% Trebbiano
Toscano and Malvasia del Chianti
Hand-selected grapes

VINIFICATION

Fermentation at 30°C controlled temperature
and maceration on the skins for 20 days

MATURATION

8 to 14 months in large Slavonian oak casks

BOTTLE REFINEMENT

1 month prior to its release

COLOR • BOUQUET • FLAVOR

Ruby red

Intense, persistent with scents of violets
Full-bodied and harmonious

COMPLIMENTARY FOODS

Red meat, game, seasoned cheeses