

Castelli Del Grevepesa



CASTELGREVE CHIANTI CLASSICO DOCG L'ESSENZIALE

PRODUCTION AREA

Chianti Classico region south of Florence
On hills about 300 to 550 m a.s.l.

VARIETAL

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

VINIFICATION

Fermented in a controlled temperature of 30° C
for with skin maceration for 20 days

MATURATION

8 to 14 months in large Slovenian oak casks
15% for 12 months in barrique

BOTTLE REFINEMENT

1 month prior to its release

COLOR • BOUQUET • FLAVOR

Ruby red
Intense, persistent with scents of violets
Full-bodied, harmonious

COMPLIMENTARY FOODS

Red meat, game, seasoned cheeses