CLEMENTE VII
CHIANTI CLASSICO RISERVA DOCG

PRODUCTION AREA

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

VARIETAL

100% Sangiovese
Hand selected, with careful selection
of the best grapes only

VINIFICATION

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

MATURATION

50% for 24 months in large Slavonian oak casks
50% for 12 months in barriques

BOTTLE REFINEMENT

3 months prior to its release

COLOR • BOUQUET • FLAVOR

Deep ruby red
Intense, elegant, with fine hints of oak and spices
Full-bodied, harmonious

COMPLIMENTARY FOODS

Savory red meat grilled or roasted, game, cheeses

AWARDS

1999 Vintage-Decanter - 4 Stars
Vini d'Italia - Torgiano - Medaglia d'Oro
Gamberro Rosso *Vini d'Italia 2003* - 2 glasses
2000 Vintage-Decanter - 4 Stars
Wine Spectator - 88 Points
2001 Vintage-Wine Spectator - 87 Points
2003 Vintage-Wine Spectator – 88 Points