

Castelli Del Grevepesa



OTTOSANTI CHIANTI CLASSICO DOCG

PRODUCTION AREA

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

VARIETAL

100% Sangiovese
Hand-selected grapes

VINIFICATION

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

MATURATION

85% for 12 months in large
Slovenian oak casks
15% for 12 months in barrique

BOTTLE REFINEMENT

At least 3 months prior to its release

COLOR • BOUQUET • FLAVOR

Deep ruby red
Intense with perfume of violets and hints of oak
Sapid, harmonious, velvety,
with long and soft finish

COMPLIMENTARY FOODS

Savory red meat grilled or roasted, game

Awards

2000 Vintage- Int'l Wine Challenge 2003
Silver Medal
2003 Vintage-Wine Spectator 82 points