

Castelli Del Grevepesa



## PONTORMO CHIANTI DOCG

### PRODUCTION AREA

Florentine Chianti Area

### VARIETAL

95% Sangiovese and 5% Canaiolo  
Hand-selected grapes

### VINIFICATION

Fermented at a controlled temperature  
of 30° C with 10 days' skin maceration

### MATURATION

3 to 6 months in Slovenian  
oak casks and vats

### BOTTLE REFINEMENT

1 month prior to its release

### COLOR • BOUQUET • FLAVOR

Vivid ruby red  
Intense, fresh and fruity  
Vinous, spicy, and medium bodied

### COMPLIMENTARY FOODS

Pasta dishes with meat sauces,  
roasted meat, and pizza