

Castelli Del Grevepesa



PONTORMO CHIANTI RUFINA DOCG

PRODUCTION AREA

Rufina Chianti Area

VARIETAL

Sangiovese and Canaiolo

VINIFICATION

Fermented at a controlled temperature
of 30° C with 10 days skin maceration
Hand-selected grapes

MATURATION

12 to 16 months in large
Slovenian oak casks

BOTTLE REFINEMENT

At least 3 months prior to its release

COLOR • BOUQUET • FLAVOR

Brilliant ruby red
Fresh & elegant, Medium bodied

COMPLIMENTARY FOODS

Pasta dishes with meat sauces,
roasted meat, pizzas