

Castelli Del Grevepesa



## TUSCANY SUN CHIANTI DOCG

### PRODUCTION AREA

Florentine Chianti area

### VARIETAL

85% Sangiovese, 15% Merlot  
Hand-selected grapes

### VINIFICATION

Fermented at controlled temperatures  
of 30° C and 12 days maceration  
on the skins

### MATURATION

Partly in stainless steel tanks,  
and partly in big casks of Slavonian  
oak for 5 months

### BOTTLE REFINEMENT

At least 1 month

### COLOR • BOUQUET • FLAVOR

Vivid ruby red  
Vinous, fresh and elegant  
Aromas of red berries, pleasant,  
dry, well balanced,  
medium body

### COMPLIMENTARY FOODS

Pasta dishes with spicy meat sauce,  
roasted meats and pizza