

Castelli Del Grevepesa



PANZANO CHIANTI CLASSICO DOCG

PRODUCTION AREA

Single vineyard selection
Chianti Classico - Panzano area

VARIETAL

100% Sangiovese
Hand-selected grapes

VINIFICATION

Controlled fermentation at 30° C
with 20 days' skin maceration

MATURATION

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

BOTTLE REFINEMENT

3 months prior to its release

COLOR • BOUQUET • FLAVOR

Deep ruby red
Noble & warm
Very intense, vivid with scents of fruit

COMPLIMENTARY FOODS

Savory red meat, game, seasoned cheese

Awards

1997 Vintage: Douja d'Or and Wine Spectator - 90 Points
2000 Vintage - Wine Spectator - 85 Points