



ROSSI  VINEYARDS



Chianti
Classico
Riserva
DOCG



Production Area Barberino Tavarnelle, San Casciano
Tuscany

Grapes 90% Sangiovese, 10% Canaiolo

Alc. By Vol. 13%

Soil Medium mixture with remarkable skeleton presence.

Altitude 350 m/450 m above sea level

Harvest period October

VINE DENSITY 4.500 plants per Hectare

Aging Minimum 24 months in oak barrels and 6 months in steel, in which 3 months in bottle refinement.

Tasting Notes Winey, Floréal recalls note, wild berries. Intense ruby red. Full bodied, fruity, light tannic, soft.

Food pairing Ideal from aperitif to all meal long. Easy match with grilled meat and salads, tomato sauce pasta and cold cuts.

Serve 18°C/64°F.

Case 12 bottles

UPC Code 684334925828

NH CODE 39212

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