

Bartali

Casa fondata nel 1927



Chianti Classico

TECHNICAL SHEET

- LINE: Classic.
- DENOMINATION: Chianti Classico DOCG.
- GRAPE VARIETY: Sangiovese 100%.
- PRODUCTION TECHNIQUES: Harvest in the second half of September, vinification with 3 daily pumpings over at a controlled temperature of 28°C and 3 weeks of maceration. After racking and subsequent malolactic fermentation, the wine is kept on the lees for 4-6 months. Bottling from 16 to 18 months after harvesting.
- COLOUR: Intense ruby red.
- BOUQUET: Intense and fruity, with notes of ripe fruit and spices.
- TASTE: Dry, of great quality and elegance.
- SERVING SUGGESTIONS: Roasts, braised meats, white and red meats.
- SERVING TEMPERATURE: Serve at 18-20°C, uncork half an hour before serving.

Casa Vinicola Bartali s.r.l.