

# Chianti Classico

The Villa Cafaggio Chianti Classico has a very intense ruby red colour. It has an intense fruity aroma with spicy notes and a full concentrated palate, with a very pleasant finish.

The grapes are destemmed and delicately crushed to minimize damage to the skin. The must is combined with selected yeasts and pectolytic enzymes that trigger off fermentation that then takes place in steel vats at a maximum temperature of 30°C. During fermentation the wine is frequently pumped over to optimize extraction of colour and polyphenols. The wine remains in contact with the skin for 15-20 days before it is drawn off.



DENOMINATION	<i>Chianti Classico D.O.C.G.</i>
GRAPE	<i>100% Sangiovese</i>
ALCOHOL CONTENT	<i>13%</i>
NUMBER OF BOTTLES PRODUCED	<i>270.000</i>
LOCATION OF THE VINEYARDS	<i>Panzano in Chianti</i>
EXPOSURE AND ALTITUDE	<i>South, 450 metres A.S.L.</i>
DENSITY OF PLANTING	<i>5,100 vines/hectare</i>
AGE OF VINES	<i>15 years</i>
HARVEST DATE	<i>Start of October</i>
MALOLACTIC FERMENTATION	<i>Completed in the vat</i>
AGEING	<i>12 months in oak barrels</i>