



## *Chianti Classico*

*Denominazione di Origine Controllata e Garantita*

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. Alcoholic fermentation takes place in steel vats at controlled temperatures. During fermentation the wine is frequently pumped over to optimize extraction of colour and polyphenols.



The vineyards are grown according to the principles of organic farming



Vegan product

### *Grape*

100% Sangiovese

### *Location of the vineyards*

Cafaggio, Conca d'Oro, Panzano in Chianti

### *Exposure and altitude*

South/south-east/south-west, 320 m ASL

### *Density of planting*

5,100 vines/hectare

### *Harvest date*

Start of October

### *Malolactic fermentation*

Completed in barrel

### *Ageing*

12 months in Slavonian barrels

