Chianti is produced in eight adjacent, yet distinct, zones that cover a vast part of central Tuscany. But only one, which is the oldest and original, may produce Chianti Classico. However, provenance alone is not sufficient to merit the designation Chianti Classico. The producer must strictly adhere to all DOCG rules, which cover elements of vinification (such as alcohol content, yield per acre, and blend) as well as aging and bottling.

**SOIL**
Calcareous and well-structured.

**PRODUCTION TECHNIQUE**
Fermentation takes place with a medium period of maceration. It is followed by at least 2 years of aging, of which a minimum of 12 months is in Slavonian oak barrels. The wine concludes its evolution with at least 6 months of bottle aging.

**BOUQUET**
Rich with notes of cherries, plums, and iris.

**TASTE**
Deep cherry and leather flavors with subtle wood notes. Supple tannins, good acidity, and a lingering finish.

**FOOD PAIRING**
Perfect with flavorful roasts, pastas, and cheeses.