Area of Production:
Chianti Classico zone between Florence and Siena.

Soil:
Calcareous and well-structured.

Grape Varieties:
Predominantly Sangiovese with small amounts of Canaiolo Nero and Cabernet Sauvignon.

Production Technique:
Fermentation takes place with a traditional skin contact of 8-10 days. A short wood aging in large casks of French oak follows. Bottling is carried out in the summer following the harvest.

Characteristics:
Color: Ruby-red.
Bouquet: Intense with notes of cherries, plums, and violets.
Taste: Rich flavors of cherry and leather. Supple tannins and good acidity.
Alcohol Content: 12.5%.
Total Acidity: 6.5 g/l.

Perfect accompaniment to a wide variety of foods, including red-sauced pastas, grilled meats and roasts.