



Giulio de' Medici



Chianti Classico D.o.c.g.

Giulio de' Medici Chianti Classico is an intense ruby red colored wine with a strong wild berries flavor, well integrated with a hint of spices and toasted vanilla. The taste profile is a perfect harmony with sweet tannins that make it velvety and well balanced.

- APPELLATION:** Chianti Classico D.o.c.g.
- GRAPE:** 95% Sangiovese, 5% Merlot
- PROD. ZONE:** Chianti Geographical Area - Tuscany
- HARVEST:** By hand with strict selection of the best grapes
- VINIFICATION:** Fermentation for 12 days on the skins, with controlled temperature 30°C.
- AGING:** In Slavonian Oak Cask for 12 months
- BOTTLE REFINING:** At least 3 month
- SERVICE TEMPERATURE:** 18°C / 65° F
- FOOD PAIRINGS:** Pasta, Roasted and/or Grilled meat, including game recipes, ripe cheese.

