

SINCE



1803

ARMELI

FAMILY VINEYARDS



CHIANTI CLASSICO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Geographic Area: Hills around Siena.

Grapes: 100% Sangiovese

Soil Composition: Mostly sandy with small traces of clay.

Maximum yield of grapes per hectare: 60

vinification: Manual harvest. Natural fermentation on yeasts, maceration on the skins for at least 3 weeks with controlled temperature (28°C). Malolactic fermentation in steel vats. Refining in Slavonian oak barrels and smaller French barrels for period of 12 months.

ORGANOLEPTIC CHARACTERISTICS:

Colour: Ruby red with violet reflex.

Bouquet: Predominant scent of ripe fruit, with light hints of spices – vanilla and cinnamon.

Taste: Soft, intense with an excellent balance of the tannins and the typical freshness of the Sangiovese.

Alcohol Content: 12,5% Vol.

Service Temperature: 17-18 °C

Food Pairing: Red meat, game, seasoned cheese.

BRAND MANAGER

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IMPORTER

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