



## CHIANTI CLASSICO DOCG

Chianti Classico is the product with which the company tries to create the union between the passion of the young owners for wine and the tradition that binds the Gallo Nero brand to the area of Castellina in Chianti. Thanks to a careful work of graphics it was possible to obtain a triptych that expresses the great link between wine and territory.

**DENOMINATION:** Chianti Classico DOCG

**PRODUCTION AREA:** Castellina In Chianti

**GRAPES:** Sangiovese 90%, Canaiolo 5%, Colorino 5%

**CULTIVATION:** Guyot

**SOIL:** medium dough, mainly clay

**ALTITUDE:** 250/280 meters above sea level

**YEAR OF PLANTING VINEYARD:**2000

**COLOR:** bright ruby red

**PERFUME:** Vinous with spicy notes and fruity hints from which are clear notes of raspberry.

**FERMENTATION AND VINIFICATION:** steel

**FERMENTATION:** 12 days

**MACERATION WITH SKINS:** 15 days

**AGING:** 10 months in big oak 10/15/20 HI Tuscan, Slavonia and French

**BOTTLE AGEING:** at least 6 months

**TASTE:** Thanks to the harmony of tannins, combined with the delicate complexity of the aromas and the final note of sweetness gives a feeling in the mouth of perfect balance. Evident spicy notes that refer to pepper, even more evident is the note of raspberry. A wine of good structure with persistent tones.

**PAIRINGS:** A very versatile wine that prefers typical of the great Tuscan cuisine. Grilled red meats, steak, fresh or aged cheeses like pecorino.



CHIANTI CLASSICO  
ACQUARO  
CANTINA

*La*  
**NARDI**  
VITICOLTORI



**CHIANTI CLASSICO**  
Denominazione di Origine Controllata e Garantita