



SAN JACOPO

CHIANTI CLASSICO DOCG

Classification: Chianti Classico DOCG

Production Area: Greve in Chianti, Castello Vicchiomaggio

Grape Varieties: Sangiovese

Vinyard Information:

Heavy soil with 30% clay.

Altitude 255-265 m.

Single Guyot pruning with 5,600 vines pe hectare.

Vinification & Maturation:

Vinification: Stainless steel vats. 8-10 days of skin contact.

Maturation: 8 months in large oak barrels of 25 or 50 hl.

Tasting Notes: Bright ruby red. Concentrated black sherry aroma, iris, cinnamon and a hint of rosemary. It is lively on the palate thanks to its crispness and to well-integrated tannins with medium body. The finish has orange juice and herbs flavour.

Food Pairings: Pasta with meat sauce and Barbecue.

