



## Chianti Classico "Dofana" DOCG

<b>Grapes:</b>	100% Sangiovese
<b>Region:</b>	Tuscany
<b>Vineyards:</b>	From a single vineyard, Dofana
<b>Soil:</b>	A mix of clay and sand
<b>Vine Training:</b>	Spurred Cordon
<b>Vine Age:</b>	25-30 years old
<b>Time of Harvest:</b>	Late September
<b>Vine Density:</b>	2,400 vines per acre
<b>Yield per Acre:</b>	20-24 ql. per acre
<b>Total Production:</b>	6,000 bottles
<b>Vinification Process:</b>	The best Sangiovese grapes are harvested by hand and then sorted at the winery. The grapes undergo vinification in oak barrels.
<b>Aging Process:</b>	The wine ages 15 months in tonneaux
<b>Alcohol Content:</b>	13.50%
<b>Tasting Notes:</b>	Bright scarlet in color with bold notes of ripe fruit and silky tannins. In the mouth, it is enveloping and with vanilla and tobacco on the finish.
<b>Winemaker:</b>	Gioia Cresti
<b>Winery Philosophy:</b>	Typical example of a pure Sangiovese , red with purple reflections, with interesting aromas of plum, cherry and currant. Its structure makes itself known immediately. And it is persistent, pleasing and versatile. Balanced, great finish and warmth, like a big hug. Berries and spices, freshness, expressing the potential of the best Sangiovese.
<b>Cellaring:</b>	Up to 10 years
<b>Closure:</b>	Cork
<b>Food/Menu Pairing:</b>	Pair with dishes made from wild boar and deer

