IMPERSON



DIEVOLE, CHIANTI CLASSICO D.O.C.G



Chianti Classico - Tuscany, Italy

VARIETAL COMPOSITION

Sangiovese 85% - Canaiolo 10% - Colorino 5%

ALCOHOL CONTENT

13.5%

CERTOSA DI PONTIGNANO

CHIANTI CLASSICO

WINEMAKING

Soft pressing of grapes.

Fermentation developed in 75Hl cement casks only with indigenous yeast, during 14 days at 26-28°C.

Ageing for 12 months in non-toasted French barriques and ageing in bottle for at least 3 months.

TASTING NOTES

Deep ruby color. Clean bouquet, pronounced fruit aromas like black cherry and raspberry. Full body with intense and well integrate tannins.

Aromas of red fruits, violet and vanilla flavours. Dry taste and medium acidity.

FOOD PAIRING

Ideal with grilled and cured meats and cheeses. Tuscan food in general.



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