



## **RUBENTINO CHIANTI CLASSICO**

Appellation: Chianti Classico DOCG, Italy.

Vineyard(s): Hilly areas with 700 m max. elev, arenaceous, calcareous, marly substrata, clayey shale and marl soils.

Grape(s): Sangiovese 90%, Canaiolo 10%.

Harvest: By hand.

Vinification: De-stemming, cold maceration, temperature-controlled fermentation.

Aging: 6 Mo. oak barrels & 3 mo. bt.

Tasting Profile: juicy, smooth, pomegranate. Long, balanced and pleasant finish.

