



Poggio Civetta Chianti Classico DOCG

ORIGIN	Greve in Chianti, Tuscany
GRAPES	Sangiovese 90%, Canaiolo 5%, Cabernet Sauvignon 5%
ALCOHOL CONTENT	13%
RESIDUAL SUGAR	3 gr/l
MATURATION	Vinification takes place after delicate crushing of the grapes. The must macerates on the skins for 1-2 weeks in order to favour the extraction of colour and other polyphenolic substances. 9 Months of aging in small and big barrels.
COLOUR	Deep ruby-red
FRAGRANCE	Fine, with scents of wild berry fruits, violets and a nice spicy finish.
TASTE	Dry and fresh, with full body and big tannins.
RECOMMENDED WITH	It is excellent with richly-flavoured dishes, especially the traditional specialties of Tuscan cuisine, grilled steaks and matured cheese.
ACCOLADES	Mundus Vini 2019 - Gold Medal [2016 vintage]
SERVING TEMPERATURE	18°C
ORDER CODE 750ml	LQROS01/ 12 per carton

