CASTELGUFO



CHIANTI DOCG ORGANIC



History: this elegant wine comes from vineyards that belong to the heart of Tuscany, between Florence and Siena, at an altitude ranging from 150 to 650 meters above sea level

Appellation: Chianti DOCG **Method of Production:** organic

Vintage: 2022

Grape Varieties: 80% Sangiovese, 20% Colorino

and Malvasia

Wine-making Technique: soft crushing; temperature is controlled during fermentation and maceration to express the typical characteristics of these elegant grapes

ANALYTICAL DATA

Alcohol: 13% Vol.

Residual sugar: <2 g/l

Acidity: 5,30 g/l

ORGANOLEPTIC EXAM

Colour: ruby red

Aroma: small red fruits, mediterranean herbs **Taste:** pleasantly fresh, light tannins, balanced

FOOD MATCHING

Lasagne al forno, pizza, roasted meat