



## CHIANTI CLASSICO

Denominazione di Origine Controllata e Garantita

<b>Grape Varieties</b>	95% Sangiovese and 5% Merlot
<b>Altitude</b>	200-310 meter above sea level
<b>Soil</b>	Alberese Limestone and Red Clay
<b>Training System</b>	Spurred Cordon System, 5.000 plants per hectare
<b>Yiels Per Hectare</b>	65 q. grapes to hectare
<b>Harvest</b>	Merlot middle September, Sangiovese middle October
<b>Vinification</b>	Fermentation and Maceration at a set temperature at no more than 25 °C.
<b>Ageing</b>	The ageing process lasts 15 months; half of the grapes are aged in a 38 hl. French oak barrel, the other half, in a steel barrel
<b>Bottle Ageing</b>	6 months
<b>Tasting Notes</b>	This wine has a medium ruby red colour, a really intense and typical Sangiovese aroma, red fruits forward, floral and slightly spicy. On the palate is soft and fresh, with a good acidity and delicate tannins. Medium length, really pleasant
<b>Food Pairings</b>	Ideal with local cuisine meat dishes such as Florentine tripe, beans, Charcuterie, soft cheese, pork loin, roasted lamb

### LA SALA

Azienda Agricola nel Chianti Classico  
Via Sorripa, 34 - 50026 San Casciano Val di Pesa (FI) Italia | Tel./Fax +39 055 82 40 013  
[www.lasala.it](http://www.lasala.it) | [info@lasala.it](mailto:info@lasala.it)