



CHIANTI CLASSICO

Denominazione di Origine Controllata

WINEMAKING

This Chianti Classico is produced from specially selected Sangiovese grapes grown in the vineyards of Chianti Classico appellation, the most ancient Chianti area. Made following traditional vinification methods: completely mature grapes are hand harvested from vineyards. Fermentation at controlled temperatures and prolonged maceration with the skins

WINEMAKER'S NOTE

Vivacious ruby red colour. Fruity fragrance, hints of violet, cherry and wild red berries. Full-bodied, dry and traditional, it becomes harmonious after at least one year of aging.

FOOD PAIRING

Ideal with roasts, grilled red meat and cheese. Serve at room temperature.

SAN ZENO is a careful selection that includes wines from Italy's finest wine-producing regions.



Geographic Area
Tuscany

Alcohol
12.5 %

Grapes/Blend
Sangiovese 90%,
Cabernet Sauvignon 10%

PH
3.35

Total acidity
5.50 g/l

Harvesting period
Mid September

Residual sugar
2.50 g/l