

Chianti Classico DOCG «Casale dello Sparviero»



It is the first wine produced by our company, made with love and passion since 1997. Today this wine stands as a new interpretation of our territory: innovative in tradition, fresh and fruity, it meets the true classic aromas and flavors. A classic among classics.



BLEND

Sangiovese 95%, Canaiolo 5%.



AGEING

12 months in 50 hl Slavonian oak barrels followed by at least 6 months in the bottle.



PLANTING DENSITY

3.500 - 6.200 plants per hectare.



YIELD PER HECTARE

50 hectoliters per hectare.



TERROIR

15-year-old vineyards located in Castellina in Chianti. Clayish and sandy soil. Spurred cordon training system.



VINIFICATION

A 12-day-long fermentation on the skins in temperature-controlled cement tanks. Separate fermentation of Sangiovese and Canaiolo grapes.



TASTING NOTES

A pleasant wine right from the first sip with an intense ruby color and light garnet reflections.

A pleasant and harmonious nose with notes of berries and violet. Dry and robust on the palate with a finish of pleasant roundness.



FOOD PAIRING

Ideal with red and white meats and medium-hard cheeses.